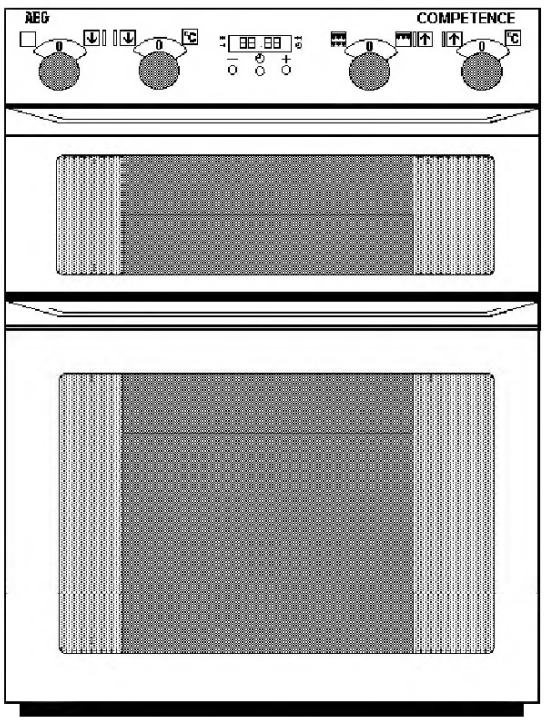
# COMPETENCE D4100-1

## Build-in Electric Multifunction Double Oven

## Operating Instructions

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# ⚠IMPORTANT SAFETY INFORMATION

These warnings are provided in the interests of your safety. Ensure that you understand them all before installing or using the appliance. Your safety is of paramount importance. If you are unsure about any of the information in this book contact the Customer Care Department. Telephone 0870 5 350350

## INSTALLATION

The appliance must be installed according to the instructions supplied.

The appliance must be installed in an adequately ventilated room.

**NOTE**: It is imperative that the appliance is left in the base to protect both the appliance and the floor.

This appliance is heavy and care **must** be taken when moving it. **Do not** try to move the appliance by pulling the door handles.

Warning: **Do not** attempt to lift this appliance by the handles.

All packaging, both inside and outside the appliance must be removed before the appliance is used.

It is dangerous to alter the specifications or modify the appliance in any way.

After installation please dispose of the packaging with due regard for safety and the environment. Your local authority can arrange this.

## CHILD SAFETY

**Do not** allow young children to play with any part of the packaging.

This appliance is designed to be operated by adults. Young children **must not** be allowed to tamper with the controls or play near or with the appliance.

**CAUTION: Accessible parts may be hot when the grill is in use. Young children should be kept away.**

## DURING USE

The appliance is not intended for use by young children or infirm persons without supervision.

This appliance has been designed for domestic use to cook edible foodstuffs only, and **must not** be used for any other purpose.

Take great care when heating fats and oils as they will ignite if they become too hot.

**Never** place plastic or any other material which may melt in or on the oven.

**Do not** stand too close to the oven or grill while in use as warm air will exhaust from the grill cavity and the vents on the front frame of the appliance.

**Always** use oven gloves to remove and place food in the oven.

**Ensure** that all vents are left unobstructed to ensure ventilation of the oven cavity.

During use the appliance becomes **Hot**. Care should be taken to avoid touching heating elements inside the oven.

**Never** line any part of the appliance with aluminium foil.

Stand clear when opening the drop down oven doors. Support the doors using the handles until fully open.

**Never leave the appliance unattended when the oven door is open.**

**Do not** place sealed cans or aerosols inside the oven. They may explode if they are heated.

Ensure that all control knobs are in the OFF position when not in use.

**Do not** stand on the appliance or on the open oven doors.

**Do not** hang towels, dishcloths or clothes from the appliance or its handles. They are a safety hazard.

## CLEANING AND MAINTENANCE

The appliance is heavy and care must be taken when moving it.

**For hygiene and safety reasons this appliance should be kept clean at all times. A build-up of fats or other foodstuffs could result in a fire especially in the grill pan.**

**Do not** leave cookware containing foodstuffs, e.g. fat or oil in the appliance in case it is inadvertently switched on.

Always allow the cooling fan to cool the appliance down before switching off at the wall prior to carrying out any cleaning / maintenance work.

Only clean this appliance in accordance with the instructions given in this book.

## SERVICE

Repairs should not be carried out by inexperienced persons as this may cause injury or serious malfunction. This appliance should be serviced by an authorised Service Engineer and only genuine approved spare parts should be used. Details of servicing and repair arrangements are supplied on page 37 of this book.

## AT THE END OF THE COOKERS LIFE

When the time comes to dispose of your appliance please contact your local Council Authority. They can arrange to dispose of the appliance in a safe and controlled manner. The number will be in the telephone book.

**Please read this instruction book carefully before use and retain for future reference.**



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# CONTENTS

## FOR THE USER


**Important Safety Information** ..... 2

**Description Of The Oven** ..... 4
Getting To Know Your Oven ..... 5
The Cooling Fan For The Controls ..... 5
Control Panel Indicator Neons ..... 5
Grill And Oven Furniture ..... 6
Before Using For The First Time ..... 7
Rating Plate ..... 7
When First Switching On ..... 7
Condensation And Steam ..... 7
Cookware ..... 7

**The Electronic Timer** ..... 8

**The Dual Grill** ..... 12
Using The Grill ..... 12
Things To Note ..... 12
The Grill Pan And Handle ..... 13
Hints And Tips ..... 13
Grilling Chart ..... 14

**The Second Oven** ..... 15
Using The Second Oven ..... 15
Things To Note ..... 15
To Fit The Second Oven Shelf ..... 15
Hints And Tips ..... 16
**Second Oven Cooking Chart** ..... 17

**The Main Fan Oven** ..... 18
Using The Fan Oven ..... 18
Things To Note ..... 18
To Fit The Main Oven Shelves ..... 18
Hints And Tips ..... 19

**The Conventional Oven** ..... 20
Using The Conventional Oven ..... 20
Things To Note ..... 20
Hints And Tips ..... 21
**Main Oven Cooking Chart** ..... 22
**Roasting Chart** ..... 23

**Pizza Function** ..... 24
Using Pizza Function ..... 24
Things To Note ..... 24
Hints And Tips ..... 24

**Speedcook** ..... 25
Using Speedcook ..... 25
Things To Note ..... 25
Hints And Tips ..... 25

**Thermal Griling** ..... 26
Using Thermal Grilling ..... 26
Things To Note ..... 26
Hints And Tips ..... 27
**Thermal Grilling Chart** ..... 27

**Defrosting** ..... 28
Using Defrost Feature ..... 28
Things To Note ..... 28
Hints And Tips ..... 28

**Helpful Hints When Buying And Preparing Food** ..... 30

**Care And Cleaning** ..... 31
Cleaning Materials ..... 31
Cleaning The Outside Of The Oven ..... 31
Cleaning Inside The Ovens ..... 32
Cleaning The Stayclean Surfaces ..... 32
Cleaning The Door Glass ..... 32
Cleaning The Grill And Oven Furniture ..... 34
Replacing An Oven Light Bulb ..... 34

**If Something Doesn't Work** ..... 35
**Service and Spare Parts** ..... 37
**Guarantee Conditions** ..... 38


## FOR THE INSTALLER


**Technical Details** ..... 39
Warnings ..... 40

**Choice Of Electrical Connection** ..... 40
Things To Note ..... 41
Preparing Cabinet For Fitting Oven ..... 41
Recommended Cabinet Dimensions ..... 42
How To Finish Unpacking ..... 43
Tools Required ..... 43

**Making The Electrical Connections** ..... 43
Preparing Cable ..... 43
To Remove Cover Of Mains Terminal ..... 44
Connecting To The Mains Terminal ..... 45
Connecting To A Hob Or Cooker Point ..... 45
Checking Electrical Connections ..... 45

**Fitting Into The Cabinet** ..... 46




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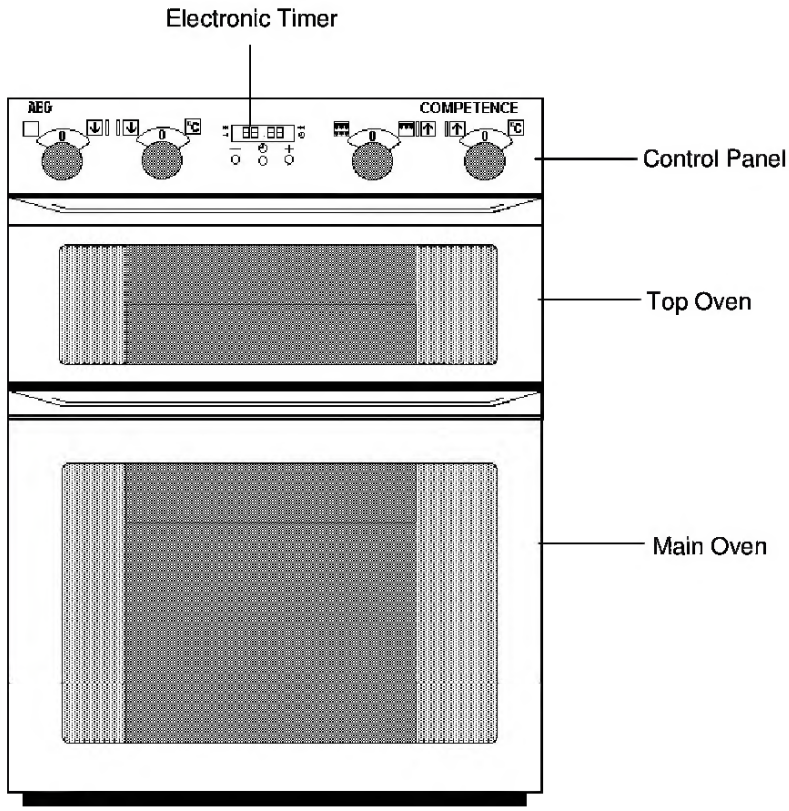
# DESCRIPTION OF THE OVEN

## Build-in electric multifunction double oven.




Please note that the handle type on your product may differ in type and shape from that shown in the diagram.

Your build-in oven comprises of a conventional second oven and dual grill in the top compartment.
The Multifunction main oven is the larger of the two ovens. It comprises of a number of different cooking functions. The Multifunction oven can be automatically controlled by the electronic timer.

To help you the following symbols will be found in the text.

**Safety Instructions**

1, 2, 3, Step by Step Instructions

Hints and Tips



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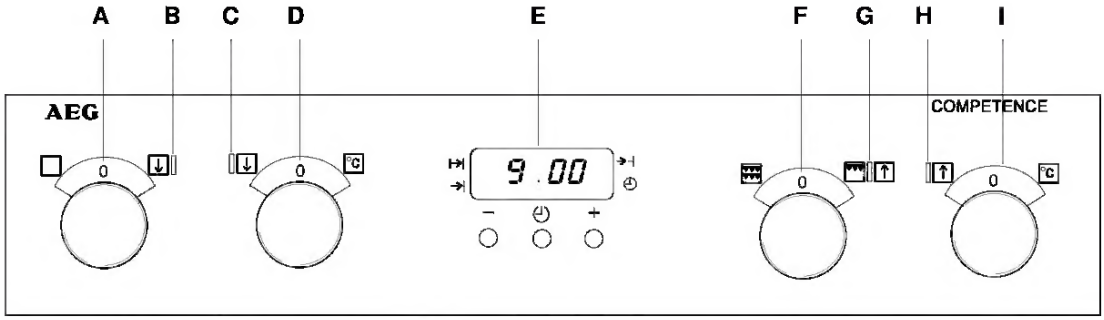
# GETTING TO KNOW YOUR OVEN

## The Control Panel




A - Multifunction Main Oven Selector

- Fan
- Conventional
- Pizza
- Defrost
- Speedcook
- Thermal Grill
- Oven Light

B - Selector Indicator Neon
C - Main Oven Indicator Neon
D - Main Oven Temperature Control
E - Electronic Timer
F - Dual Grill Control
G - Grill Indicator Neon
H - Second Oven Indicator Neon
I - Second Oven Temperature Control

### The Cooling Fan for the Controls

The cooling fan comes on immediately when the grill is switched on and after a short time when either of the ovens are in use. It may run on after the controls are switched off until the appliance has cooled. During the initial period the cooling fan may turn ON and OFF, this is quite normal.

### Control Panel Indicator Neons

These lights indicate whether the grill or ovens are switched ON. In the case of the ovens, the neons also indicate when the set temperature has been reached. The indicator neon will go out when the oven has reached the set temperature. It will turn on and off during cooking to show that the oven temperature is being maintained. The selector neon will illuminate when the selector is turned.

If the neons do not operate as the instructions indicate the controls have been incorrectly set. Return all controls to zero and reset following the instructions for the required setting.

### Pop In Pop Out Controls

These control knobs can remain flush with the control panel when not in use, or pushed and released to stand out from the panel for easy operation.



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## GRILL AND OVEN FURNITURE

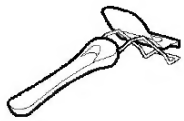
The following items of grill and oven furniture have been supplied with the appliance. If you require repalcements of any of the items listed below, please contact your local Service Force Centre quoting the relevant part number.

1 grill pan

(311409401)

1 grill pan handle

(311468100)

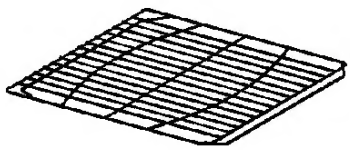


**Note**

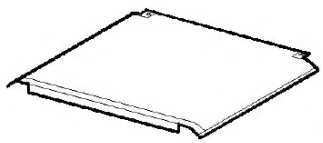
If you require an additional handle for your grill pan, this can be ordered from your local Service Force Centre by quoting part number 311479800\6

1 grill pan grid

(311419801)



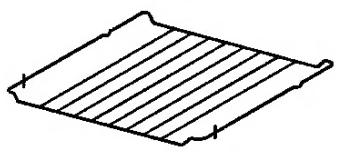
1 grill deflector



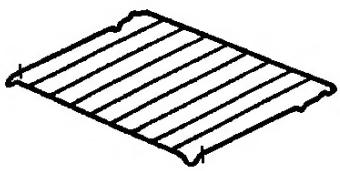
1 meat tin

(3114090401)

1 cranked shelf (for grilling and second oven cooking)



2 straight shelves (for main oven cooking)



The grill deflector sits above the element in the grill and prevents fat splashing onto the top oven roof.

The deflector may be easily removed for cleaning.

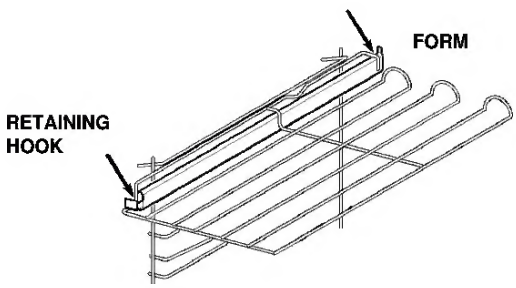
## Telescopic Runners

Your appliance may be fitted with telescopic runners in the grill and main oven.

To fit the shelf into the telescopic runner,

1. Ensure the telescopic runners are pushed back into the oven cavity before fitting the shelf.
2. Holding the front edge of the shelf with both hands, place the rear shelf forms over the telescopic runners.
3. Slide the shelf into position, lifting slightly at the front so that the shelf locates into the retaining hooks.

To remove, raise the front edge and withdraw the shelf.



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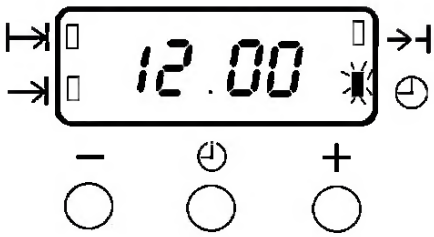
# BEFORE USING THE OVEN FOR THE FIRST TIME

## When first switching on

The oven has a 24 hour clock. When the oven is first switched on at the wall the electronic display will automatically show 12.00, the 'Time' ( ) neon will also flash.

To set the time of day and use the timer refer to instructions on page 8.

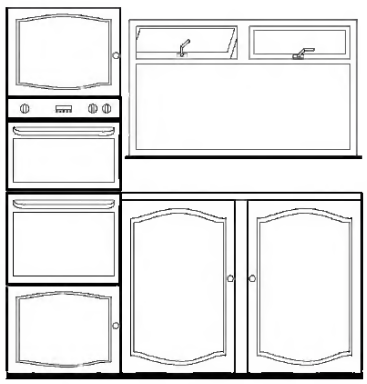



## Rating plate

This is situated on the lower front frame of the oven and can be seen upon opening the main cavity door. Alternatively the rating plate may also be found on the back or top of some models (Where applicable).

The oven must be protected by a suitably rated fuse or circuit breaker. The rating of the oven is given on the rating plate.

**The rating plate must not be removed from the oven front frame as this may invalidate the guarantee.**



## Preparing to use your oven

Clean the ovens with a soft cloth and hot soapy water and wash the grill and oven furniture before use.

We suggest that you run the oven elements for 10-15 minutes at 220°C to burn off any residue from their surfaces. The procedure should be repeated with the grill for approximately 5 - 10 minutes.

During this period an odour may be emitted, it is therefore advisable to open a window for ventilation.

## Condensation and Steam

When food is heated it produces steam in the same way as a boiling kettle does. The ovens are vented to allow some of this steam to escape. However, always stand back from the appliance when opening the oven doors to allow any build up of steam or heat to be released. If the steam comes into contact with a cool surface on the outside of the appliance, e.g. a trim, it will condense and produce water droplets. This is quite normal and is not caused by a fault on the appliance.

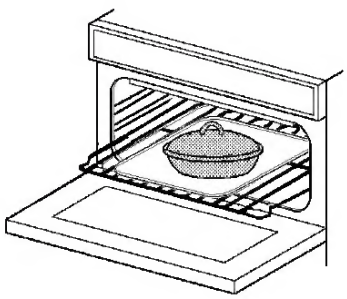
To prevent discolouration occurring, regularly wipe away condensation and any soilage from the appliance surfaces.

## Cookware

Baking trays, oven dishes etc., should not be placed directly against the grid covering the fan at the back of the oven.

**Do not** use baking trays larger than 30cm x 35cm (12" x 14") as they will restrict the circulation of heat and may affect performance.

**Do not** place bakeware directly on the second oven base when the oven is on as damage to the oven enamel and bakeware will occur.





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# ELECTRONIC TIMER

**KEY**

**A COOK TIME**

**B END TIME**

**C COUNTDOWN**

**D TIME**

**E DECREASE CONTROL**

**F SELECTOR CONTROL**

**G INCREASE CONTROL**

**NOTE:**

**The time of day must be set before the main oven will operate manually.**

## 1. SET THE TIME OF DAY

The oven has a 24 hour clock.
When the electricity supply is first switched ON, the display will show 12.00 and the 'Time' ( ) indicator neon will flash as Fig. 1.

To set the correct time press the increase control button (+) and if necessary, the decrease control button (-) until the correct time on the 24 hour clock is reached, e.g. 10.00am as Fig. 2. The 'Time' indicator ( ) neon will flash for 5 seconds and then go out.

**Note: The increase and decrease control buttons operate slowly at first, and then more rapidly. They should be pressed separately.**

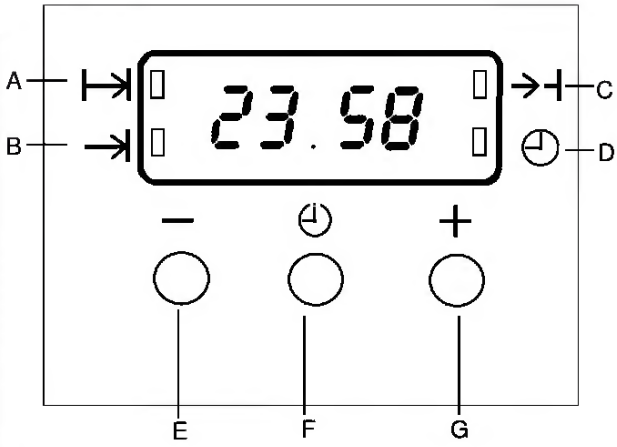
## 2. HOW TO SET THE COUNTDOWN

The 'Countdown' gives an audible reminder at the end of any period of cooking. This cooking period may be up to 2 hrs 30 mins. It is not part of the automatic control.

To set, press the Selector Control button ( ) until the 'Countdown' indicator is illuminated ( ) the display reads 0 . 00 as Fig.3.

To set the correct time duration depress the increase control (+) until the display indicates the interval to be timed, e.g. 1hr 45 mins as Fig. 4. If necessary depress the decrease control (-) to achieve the correct time interval.

**NOTE: This must be completed within 5 seconds of first pressing the Selector Control button.**



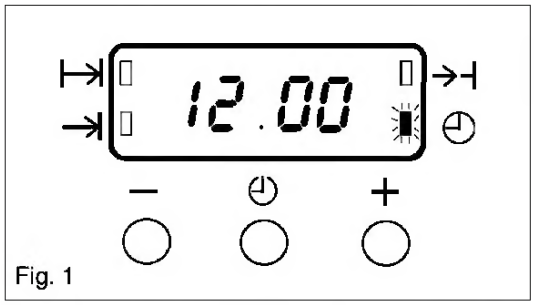



Fig. 1

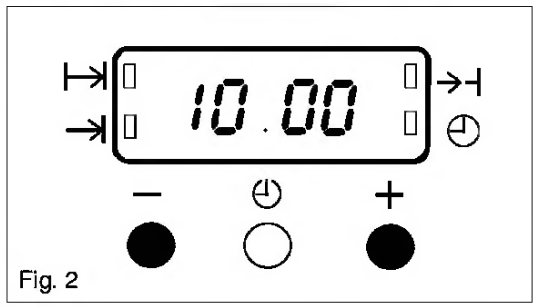


Fig. 2

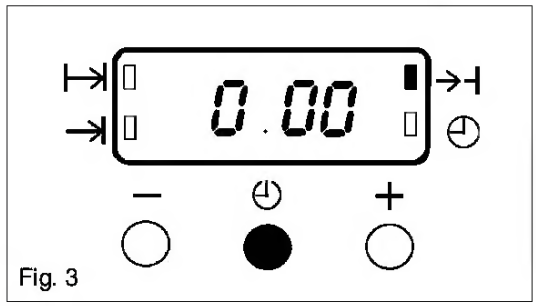


Fig. 3

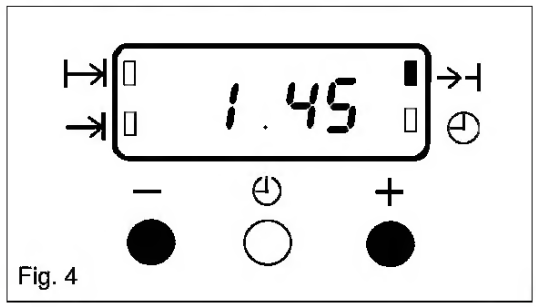


Fig. 4



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During the operation of the Countdown, the remaining time period will be shown in the display.

The 'Countdown' will sound intermittently for up to 2 minutes at the end of the timed period. The sound can be stopped by pressing any button.

## TO CANCEL THE COUNTDOWN

If you change your mind and want to cancel the 'Countdown', press the Selector Control button until the 'Countdown' indicator (→⊣) flashes and then the decrease control ( - ) until 0 . 00 shows in the display as Fig. 5. The Countdown indicator (→⊣) will continue to flash for a few seconds and then return to the time of day.

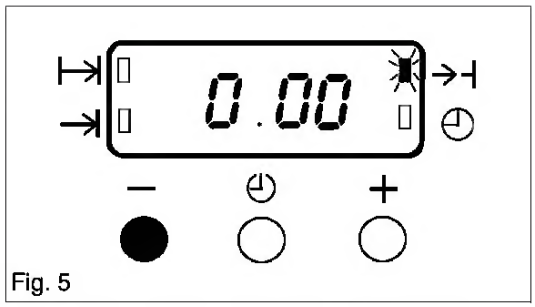

Fig. 5

## 3. SETTING THE OVEN TIMER CONTROL

The main oven only can be automatically timed.

When using the timer control for the very first time, it is advisable to let it operate while you are at home. The displays can be checked to show that it is operating correctly and you will feel confident to leave a meal to cook automatically in the future.

## A) TO SET THE TIMER TO SWITCH ON AND OFF AUTOMATICALLY

i) Ensure the electricity supply is switched ON and that the correct time of day is displayed, e.g. 9.a.m. as Fig. 6.

ii) Place food in oven.

iii) To set the length of cooking time, press the Selector Control button (◴) until the 'Cook Time' indicator is illuminated (|→|) . Press the increase control ( + ) until the required length of cooking time is displayed, e.g. 2 hrs 15 mins as Fig. 7. If necessary depress the decrease control ( - ) until the correct time interval is achieved.
The maximum cooking time is 10 hours.

iv) Release the buttons. The 'Cook Time' indicator (|→|) will be illuminated.

**Remember, this must be completed within 5 seconds of first pressing the Selector Control button.**

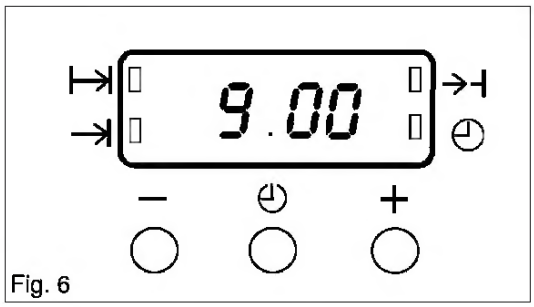

Fig. 6

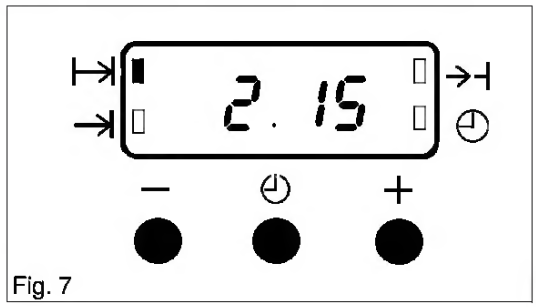

Fig. 7



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v) To set the 'End Time'. Press the Selector Control button until the 'End Time' (→|) flashes. Press the increase control ( + ) until the required stop time is displayed, e.g. 12.15 p.m. as Fig. 8. If necessary depress the decrease control ( - ) until the correct time interval is achieved.

vi) Release the buttons. The time of day will be displayed after 5 seconds. The Cook Time (|→|) and End Time (→|) indicators will be illuminated.
The 'End Time' must not be more than 23 hours 59 minutes from the time of day. For example, if the time of day is 09.00 a.m., the latest 'End Time' would be 08.59 a.m. the next day.

vii) Set the main oven control to the required temperature. The oven indicator neon should be OFF.

**Note: When the automatic timed period starts, the oven indicator neon will turn ON and OFF periodically during cooking, showing that the temperature is being maintained.**

## B) TO SET THE TIMER TO SWITCH OFF ONLY

i) Ensure the electricity supply is switched ON and that the correct time of day is displayed, e.g. 10.00am as Fig. 9.

ii) Place food in oven.

iii) To set the length of cooking time, press the Selector Control button until the 'Cook Time' (|→|) indicator is illuminated. Press the increase control (+) until the required length of cooking time is displayed, e.g. 2 hrs 15 mins as Fig. 10. Depress the decrease control (-) if necessary.

iv) Release the buttons. The 'Cook Time' indicator ( |→|) will illuminate and the time of day will be displayed after 5 seconds.

v) Set the oven temperature. The oven indicator neon should be ON.

vi) To check the End Time during the cooking period, simply press the Selector Control button once and the remaining time will be displayed, as Fig. 11.

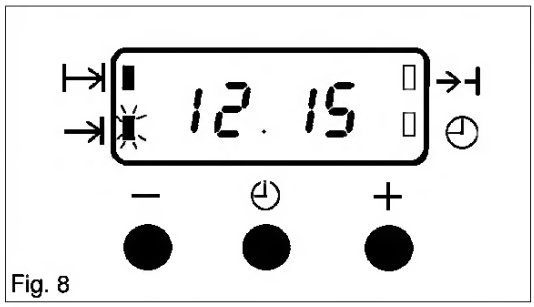

Fig. 8

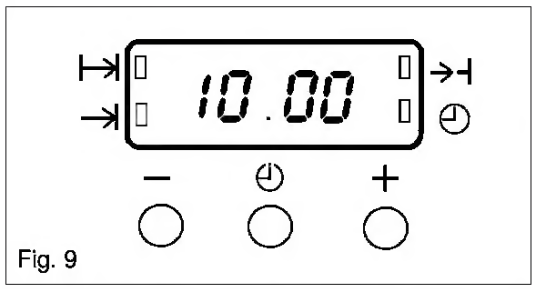

Fig. 9

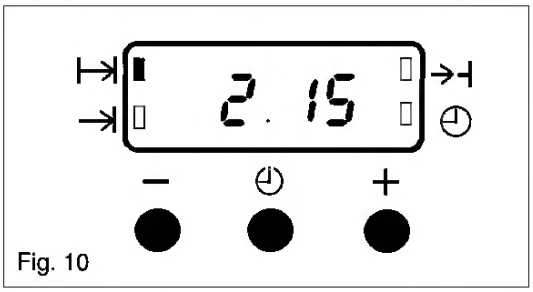

Fig. 10

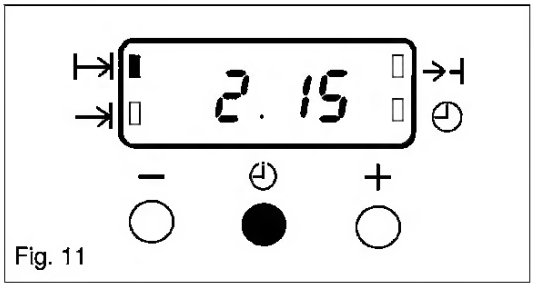

Fig. 11



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## 4. TO CANCEL AN AUTOMATIC PROGRAMME

i) To cancel an automatic programme press the Selector Control button until the Cook Time indicator ( ⊢→| ) flashes. Press the decrease control ( - ) until the display reads 0.00 as Fig.12.

ii) Release the buttons. The 'Cook Time' indicator ( ⊢→| ) will flash and after 5 seconds return to the time of day

iii) Turn off oven control.

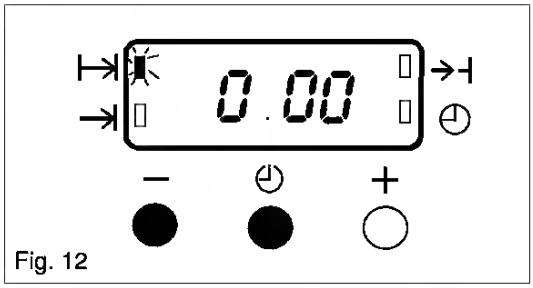

Fig. 12

## 5. TO RETURN THE APPLIANCE TO MANUAL

At the end of a timed cooking period, the indicator neon will flash and an alarm will sound for up to 2 minutes.

i) To stop the sound press any of the three buttons, as Fig. 13.

ii) The display will return to the time of day.

iii) Turn off the oven controls.

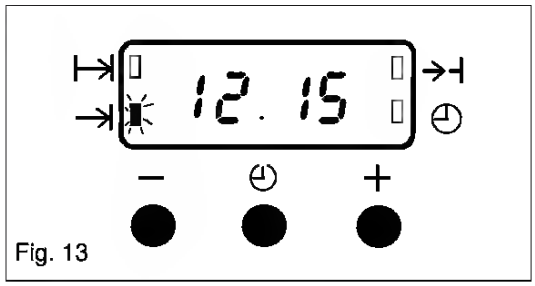

Fig. 13

## 6. THINGS TO NOTE

- In the event of an interruption of the electricity supply, the timer will reset itself to zero, and all programming will be cancelled.

## 7. AUTOMATIC COOKING

It is advisable to leave food in the oven for as short a time as possible before automatic cooking. Always ensure commercially prepared food is well within its use by date and that home prepared food is fresh and of good quality.

When cooking is complete, **do not** leave food to stand in the oven, but remove and cool it quickly if the food is not to be consumed immediately.

Always ensure food in the oven has been covered before cooking if it is not possible to remove food immediately after cooking.



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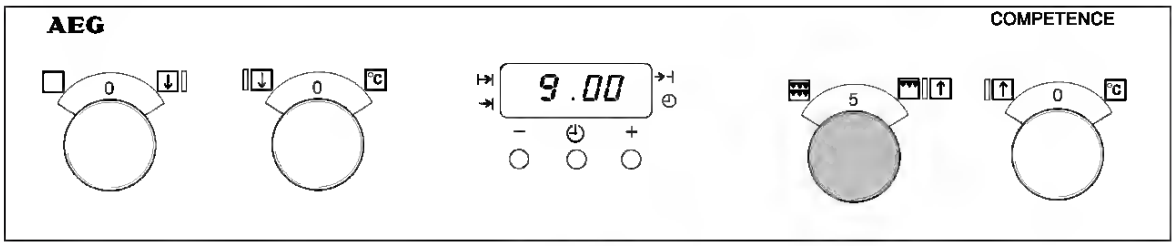
# THE DUAL GRILL

**CAUTION - ACCESSIBLE PARTS MAY BECOME HOT WHEN THE GRILL IS IN USE. CHILDREN SHOULD BE KEPT AWAY.**

The grill is a dual circuit grill which means that the full area of the grill can be used or for economy purposes, the centre section only can be used when cooking smaller quantities of food.

## USING THE GRILL




1. To operate the grill pop out and turn the grill control clockwise for full grill or anticlockwise for centre section only.
2. The highest number represents the hottest setting and the lowest the coolest setting.
3. Ensure the second oven control is in the OFF position '0'.

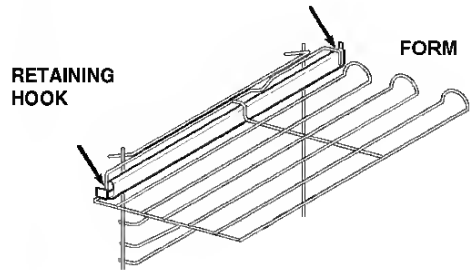
**THE GRILL DOOR MUST BE LEFT OPEN DURING GRILLING. IF CLOSED THE ELEMENTS WILL SWITCH ON AND OFF AND THE OVEN LIGHT WILL TURN ON AND OFF AS A WARNING.**

## THINGS TO NOTE

- The cooling fan for the controls will operate in conjunction with the grill. For more information on the operation of the cooling fan see page 5.
- The grill indicator neon will glow until the desired power level has been reached. It will turn ON and OFF periodically during cooking showing that the temperature is being maintained.
- The outer element may appear to glow slightly brighter than the inner element. This is quite normal.
- Some smoke from fat splashes may be evident as the grill cleans itself.

## USING THE TELESCOPIC RUNNERS
**(where fitted)**

1. Ensure the telescopic runners are pushed back into the oven cavity before fitting the shelf.
2. Holding the front edge of the shelf with both hands, place the rear shelf forms over the telescopic runners.
3. Slide the shelf into position, lifting slightly at the front so that the shelf locates into the retaining hooks.
   To remove, raise the front edge and withdraw the shelf.




Ensure the shelf is positively located before using.

### Note
Should you wish to purchase a telescopic runner kit, this can be ordered from your local Service Force Centre by quoting part number (BAZ D02).



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## THE GRILL PAN AND HANDLE

The grill pan is supplied with a removable handle.

1. To attach the handle, place the wirework under the cut out in the pan so that the metal plate hooks over the top of the grill pan.
2. Slide the handle to the left and over the central bump on the grill pan.

**Ensure the handle is correctly located. The grill pan handle should be in place when grilling.**

3. To remove the handle, slide the handle to the right and lift the handle away from the cut out on the grill pan.

Place the grill pan on the shelf so that the pan is positioned centrally beneath the grill.

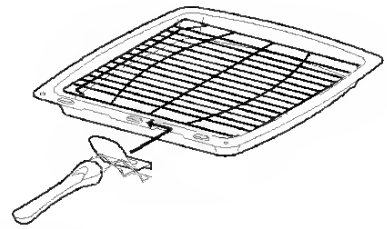
To check the progress of the food being grilled, the grill pan should be withdrawn to attend food during cooking.
If your model is fitted with telescopic runners in position 3, the grill pan can be withdrawn on the shelf.

**Do not attempt to close the grill door if the telescopic shelf supports are not completely inside the grill. This could damage the door glass.**

## HINTS AND TIPS

- Most foods should be placed on the grid in the grill pan to allow maximum circulation of air to lift the food out of the fats and juices.
- Adjust the grid and grill pan runner position to allow for different thicknesses of food. Position the food close to the element for faster cooking and further away for more gentle cooking.
- Food should be thoroughly dried before grilling to minimise splashing. Brush lean meats and fish lightly with a little oil or melted butter to keep them moist during cooking.
- Accompaniments such as tomatoes and mushrooms may be placed around the outer edges or underneath the grid when grilling meats.
- When toasting bread, we suggest that the top runner position is used with the grid in its 'high' position.

1.



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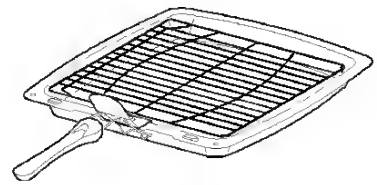

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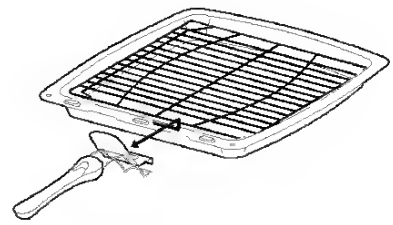

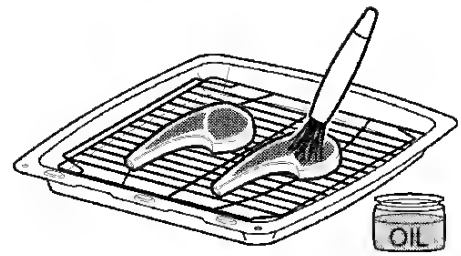




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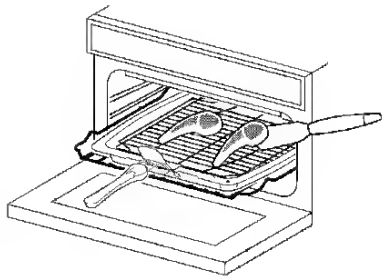
- Preheat the grill on full setting for a few minutes to seal meat or for toasting. Adjust the heat setting and the shelf as necessary during cooking.
- The food should be turned over during cooking as required.
- When using the centre section grill, ensure food is placed centrally on the grilling grid directly beneath the grill element.



### Note

If you require an additional handle for your grill pan, this can be ordered from your local Service Force Centre by quoting part number 311479800\6.

## GRILLING CHART

| FOOD | GRILL TIME (mins in total) |
|---|---|
| Toast | 4-6 |
| Bacon Rashers | 10 |
| Beefburgers | 10-15 |
| Chicken Joints | 30-40 |
| Chops - Lamb | 15-20 |
| Pork | 20-30 |
| Fish - Whole Trout/Mackerel | 15-25 |
| Fillets - Plaice/Cod | 15 |
| Kebabs | 20-30 |
| Kidneys - Lamb/Pig | 8-12 |
| Sausages | 20-30 |
| Steaks - Rare | 6-12 |
| Medium | 12-16 |
| Well Done | 14-20 |
| Toasted Sandwiches | 3-4 |

The times quoted above are given as a guide and should be adjusted to suit personal taste.



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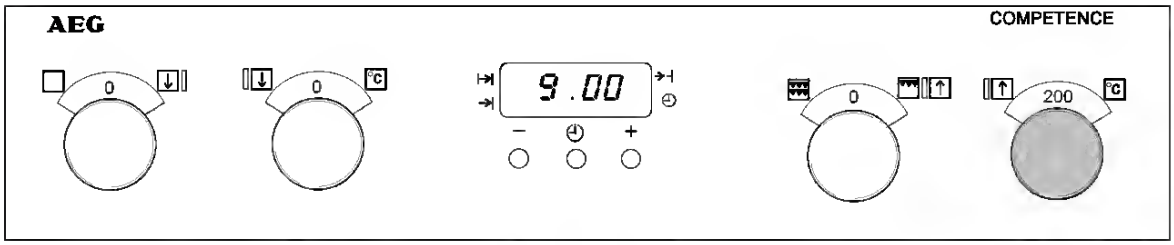
# THE SECOND OVEN

The second oven is the smaller of the two ovens. It is heated by elements in the top and bottom of the oven. It is designed for cooking smaller quantities of food. It gives especially good results if used to cook fruit cakes, sweet and savoury flans or quiche.
The second oven is also ideal for use as a warming compartment to warm dishes and keep food hot. Use a temperature setting of 80° - 100°C on the second oven temperature control.

## USING THE SECOND OVEN




1. Ensure the grill control is in the off, 'O' position.
2. Pop out and turn the second oven temperature control to the required setting.

## THINGS TO NOTE

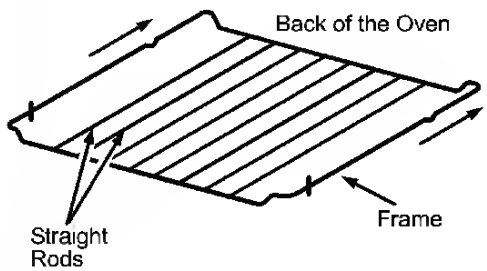
- The second oven indicator neon will glow until the oven has reached the desired temperature and then go out. It will turn ON and OFF periodically during cooking showing that the temperature is being maintained.
- The cooling fan for the controls will operate, after a period of time. For more information on the operation of the cooling fan, see page 5.
- The internal oven light will come on.

**Dishes, tins or trays should not be placed directly on the oven floor as it becomes very hot and damage will occur.**

## TO FIT THE SECOND OVEN SHELF

The cranked shelf should be fitted with the straight rods uppermost on the frame and the forms towards the back of the oven.

To remove a shelf slide the shelf towards you until the shelf stop is reached. Tilt shelf up at the front so that the stops clear the side supports. Lift shelf clear. To install a shelf, reverse the above steps. Each shelf position has an upper and lower support wire, ensure the shelf is placed between these two support wires.



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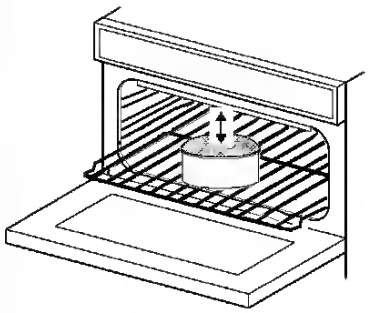
## HINTS AND TIPS

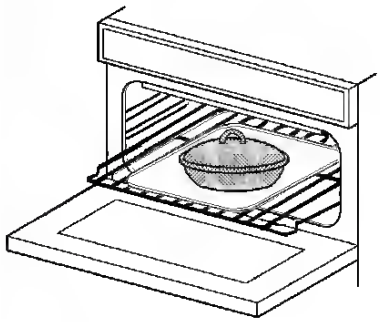
- All cooking should be carried out using shelf positions one and two. Shelf positions are counted from the bottom upwards. Shelf position 3 should be reserved for grilling only.

- There should always be at least 2.5cm (1") between the top of the food and the element. This gives best cooking results and allows room for rise in yeast mixtures, Yorkshire puddings etc. When cooking cakes, pastry, scones, bread etc., place the tins or baking trays centrally below the element.



- Ensure that food is placed centrally on the shelf and there is sufficient room around the baking tray/dish to allow for maximum circulation.

- Stand dishes on suitably sized baking trays to prevent spillage onto the oven base and to help reduce cleaning.

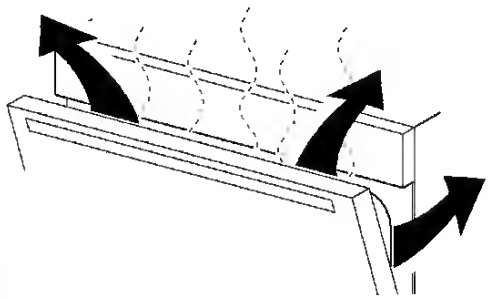


**DO NOT use the grill pan or meat tin as a baking tray as this will increase base browning of the food.**

- The material and finish of the baking tray and dishes will affect the degree of base browning of the food. Enamelware, dark, heavy or non-stick utensils increase base browning. Shiny aluminium or polished steel trays reflect the heat away and give less base browning.

- Because of the smaller cooking space, lower temperatures and shorter cooking times are sometimes required. Be guided by the recommendations on page 22.

- For economy leave the door open for the shortest possible time, particularly when placing food into a pre-heated oven.



**DO NOT place cookware and cooking pots with rough bases e.g. cast iron on the oven door as damage to the glass may occur.**



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# SECOND OVEN COOKING CHART

| FOOD | | SHELF POSITION | COOKING TEMP °C |
|---|---|---|---|
| Biscuits | | 2crk. | 170-190 |
| Bread | | 1crk.* | 200-220 |
| Bread rolls/buns | | 1crk.* | 200-220 |
| Cakes: | | | |
| | Small & Queen | 2crk. | 180-190 |
| | Sponges | 2crk. | 160-170 |
| | Victoria Sandwich | 2crk. | 160-170 |
| | Madeira | 1crk. | 140-150 |
| | Rich Fruit | 1crk. | 130-140 |
| | Christmas | 1crk. | 130-140 |
| | Gingerbread | 1crk. | 140-150 |
| | Meringues | 1crk. | 90-100 |
| | Flapjack | 1crk. | 170-180 |
| | Shortbread | 1crk. | 190-200 |
| Casseroles: | Beef/Lamb | 1crk.* | 140-160 |
| | Chicken | 1crk.* | 180-190 |
| Convenience Foods | | Follow manufacturer's instructions | |
| Fish | | 1crk. | 170-190 |
| Fish Pie (Potato Topped) | | 1crk. | 190-200 |
| Fruit Pies & Crumbles | | 1crk. | 190-200 |
| Milk Puddings | | 1crk. | 140-150 |
| Pasta, Lasagne etc. | | 1crk. | 170-180 |
| Pastry: | Choux | 1crk. | 180-190 |
| | Eclairs,Profiteroles | 1crk. | 170-180 |
| | Flaky/Puff Pies | 1crk. | 210-220 |
| Shortcrust: | Mince Pies | 1crk. | 190-200 |
| | Meat Pies | 1crk. | 190-210 |
| | Quiche,Tarts,Flans | 1crk. | 180-200 |
| Roasting Meat, Poultry | | 1crk.* | 160-180 |
| Scones | | 2crk. | 220-230 |
| Shepherd's Pie | | 1crk. | 190-200 |
| Soufflés | | 1crk. | 170-180 |
| Vegetables: | Baked Jacket Potatoes | 1crk. | 180-190 |
| | Roast Potatoes | 1crk. | 180-190 |
| Yorkshire Puddings: | Large | 1crk. | 200-210 |
| | Individual | 1crk. | 200-210 |

crk. = Cranked shelf

* or on a straight shelf from the main oven on the base.

Shelf positions are counted from the bottom of the oven upwards.



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# THE MAIN FAN OVEN

The fan oven is particularly suitable for cooking larger quantities of food.
The advantages of fan oven cooking are:

## PREHEATING

The fan oven quickly reaches its temperature, so it is not usually necessary to preheat the oven. Without preheating however, you may find you need to add an extra 5-10 minutes on the recommended cooking times. For recipes needing high temperatures, e.g. bread, pastries, scones, soufflés, etc., best results are achieved if the oven is preheated first. For best results when cooking frozen or cooked chilled ready meals always preheat the oven first.

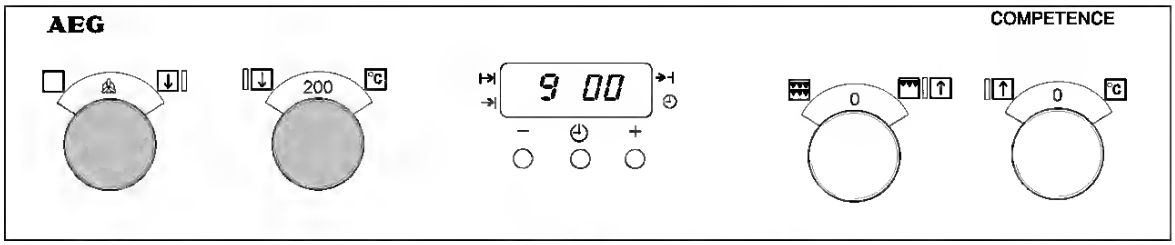
## COOKING TEMPERATURES

Fan oven cooking generally requires lower temperatures than conventional cooking. Follow the temperatures recommended in the chart on page 22. As a guide reduce temperatures by about 20°C-25°C for your own recipes.

## BATCH BAKING

The fan oven cooks evenly on both shelf levels, especially useful when batch baking.

## USING THE FAN OVEN



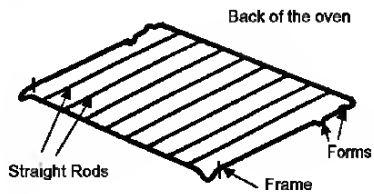

1. Pop out and turn the function selector to fan oven.
2. Pop out and turn the main oven temperature control to the required setting.

## THINGS TO NOTE

- The main oven indicator neon will glow until the oven has reached the desired temperature and then go out. It will turn ON and OFF periodically during cooking showing that the temperature is being maintained.
- The function selector neon will glow.
- The oven fan will operate continually during cooking.
- The cooling fan for the controls operates after a period of time.
- The internal oven light will come on.
- If an automatic programme has been set the oven fan and light do not come on until cooking begins.

## TO FIT THE MAIN OVEN SHELVES

The shelves should be fitted with the straight rods uppermost on the frame and the forms towards the back of the oven.




To remove a shelf slide the shelf towards you until the shelf stop is reached. Tilt shelf up at the front so that the stops clear the side supports. Lift shelf clear. To install a shelf, reverse the above steps. Each shelf position has an upper and lower support wire, ensure the shelf is placed between these two support wires.



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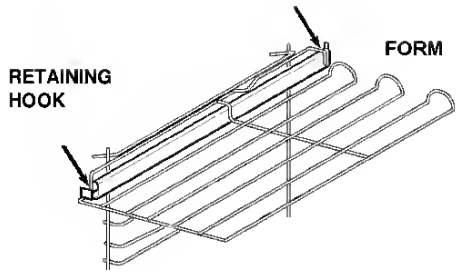
## USING THE TELESCOPIC RUNNERS

**(where fitted)**

1. Ensure the telescopic runners are pushed back into the oven cavity before fitting the shelf.
2. Holding the front edge of the shelf with both hands, place the rear shelf forms over the telescopic runners.
3. Slide the shelf into position, lifting slightly at the front so that the shelf locates into the retaining hooks.
   To remove, raise the front edge and withdraw the shelf.

Ensure the shelf is positively located before using.

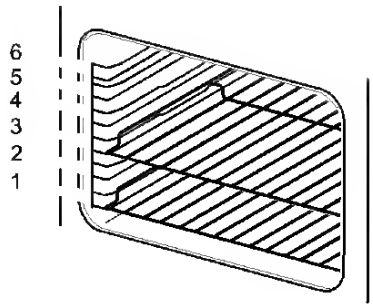



### Note

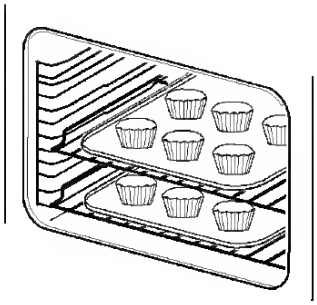
Should you wish to purchase a telescopic runner kit, this can be ordered from your local Service Force Centre by quoting part number (BAZ D02).

## HINTS AND TIPS

- Arrange the shelves in the required positions before switching the oven ON. Shelves are numbered from the bottom upwards.



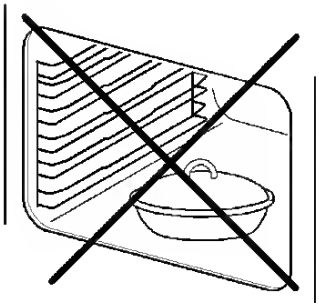

- When cooking more than one dish in the fan oven, place dishes centrally on different shelves rather than cluster several dishes on one shelf, this will allow the heat to circulate freely for the best cooking results.



- When batch baking one type of food, e.g. Victoria sandwich cakes, those of similar size will be cooked in the same time.

- It is recommended that when baking larger quantities the shelf positions should be evenly spaced to suit the load being cooked. A slight increase in cooking time may be necessary.

**DO NOT place cookware and cooking pots with rough bases e.g. cast iron on the oven door as damage to the glass may occur.**



- **DO NOT** place baking trays directly on the oven floor as it interferes with the oven air circulation and can lead to base burning; use the lower shelf position.

- The use of excessively high temperatures can cause uneven browning. It may be necessary to reduce temperatures slightly. Refer to the recommendations given in the oven cooking chart see page 22.



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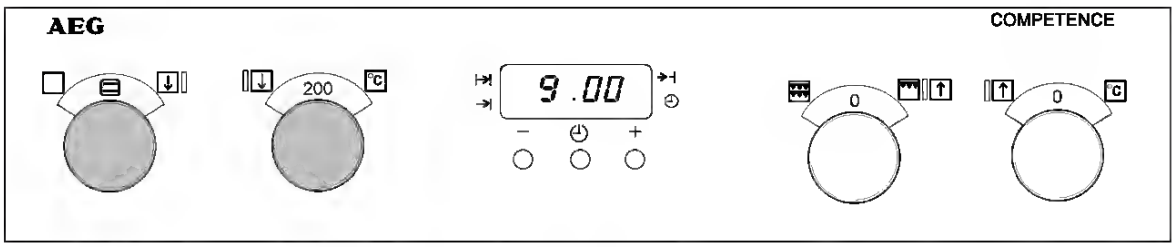
# THE CONVENTIONAL OVEN

This form of cooking gives you the opportunity to cook without the fan in operation.
It is particularly suitable for dishes which require extra base browning such as pizzas, quiches and flans. Gratins, lasagnes and hotpots which require extra top browning also cook well in the conventional oven. For best results cook on one level.

## USING THE CONVENTIONAL OVEN




1. Pop out and turn the main oven function selector to Conventional Oven.
2. Pop out and turn the main oven temperature control to the required setting.

## THINGS TO NOTE

- The main oven indicator neon will glow until the oven has reached the desired temperature and then go out. It will turn ON and OFF periodically during cooking showing that the temperature is being maintained.
- The cooling fan for the controls operates after a period of time.
- The internal oven light will come on.
- If an automatic programme has been set the oven fan and light do not come on until cooking begins.



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## HINTS AND TIPS

- The middle shelf allows for the best heat distribution. To increase base browning simply lower the shelf position. To increase top browning, raise the shelf position.

- The material and finish of the baking trays and dishes used will affect base browning. Enamelware, dark heavy or non-stick utensils increase base browning, while oven glassware, shiny aluminium or polished steel trays reflect the heat away and give less base browning.

---

**DO NOT place cookware and cooking pots with rough bases e.g. cast iron on the oven door as damage to the glass may occur.**

---

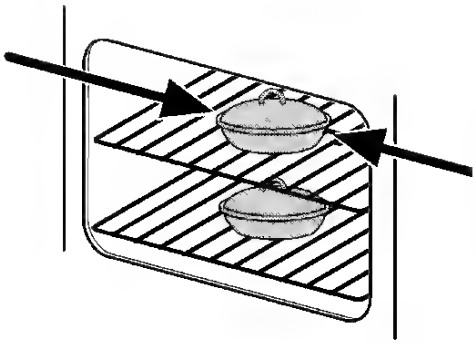
- Always place dishes centrally on the shelf to ensure even browning.

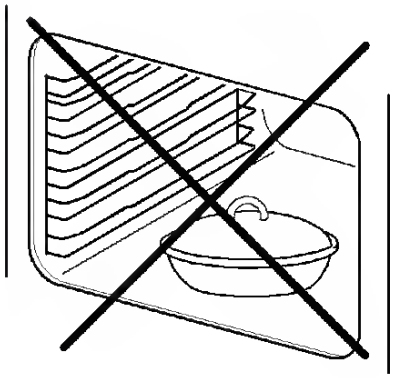
- Stand dishes on suitably sized baking trays to prevent spillage onto the base of the oven and make cleaning easier.

- **Do not** place dishes, tins or baking trays directly on the oven base as it becomes very hot and damage to the oven enamel and bakeware will occur.

- For faster preheating use the speedcook or fan oven function to preheat the oven until the oven indicator neon goes out, then switch the selector to the conventional oven setting.

- Single level cooking gives best results. If you require more than one level of cooking use the fan oven function.







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# OVEN COOKING CHART

The oven temperatures are intended as a guide only. It may be necessary to increase or decrease the temperatures by 10 °C to suit individual preferences and requirements.

| | FAN OVEN | | CONVENTIONAL OVEN | |
|---|---|---|---|---|
| Food | Shelf Position | Cooking Temp °C | Shelf Position | Cooking Temp °C |
| Biscuits | Shelf positions are not critical but ensure that oven shelves are evenly spaced when more than one is used | 180-190 | 2 | 180-190 |
| Bread | | 210-220 | 2 | 210-220 |
| Casseroles | | 130-140 | 2 | 150-180 |
| Cakes: Small & Queen | | 160-170 | 2 | 170-180 |
| Sponges | | 160-170 | 2 | 170-180 |
| Madeira | | 140-150 | 2 | 160-170 |
| Rich Fruit | | 130-140 | 2 | 150-160 |
| Christmas | | 130-140 | 1 | 130-140 |
| Meringues | | 90-100 | 2 | 100-110 |
| Fish | | 170-190 | 2 | 170-190 |
| Fruit Pies and Crumbles | | 190-200 | 3 | 190-200 |
| Milk Puddings | | 130-140 | 3 | 130-140 |
| Pastry: Choux | | | 2 | 160-170 |
| Shortcrust | | 190-200 | | |
| Flaky | | | 3 | 190-200 |
| Puff | | Follow manufacturer's instructions | | |
| Plate Tarts | | 180-190 | 2 | 190-200 |
| Quiches/Flans | | 170-180 | 2 | 190-200 |
| Scones | | 210-220 | 3 | 230 |
| Roasting: Meat and Poultry | | 160-180 | 2 | 180-200 |

**Note:** Shelf positions are counted from the bottom of the oven.



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# ROASTING CHART

| ROASTING CHART | | |
|---|---|---|
| INTERNAL TEMPERATURES - Rare : 50-60℃; Medium : 60-70℃; Well done :70-80℃ | | |
| MEAT | SECOND/FAN OVEN | COOKING TIME |
| Beef | 160-180℃ | 20-35 min per ½kg/1lb and 20-35 min over |
| Beef, boned | 160-180℃ | 20-35 min per ½kg/1lb and 25-35 min over |
| Mutton and Lamb | 160-180℃ | 25-35 min per ½kg/1lb and 25-35 min over |
| Pork and Veal | 160-180℃ | 30-40 min per ½kg/1lb and 30-40 min over |
| Ham | 160-180℃ | 30-40 min per ½kg/1lb and 30-40 min over |
| Chicken | 160-180℃ | 15-20 min per ½kg/1lb and 20 min over |
| Turkey and Goose | 160-180℃ | 15-20 min per ½kg/1lb up to 3½kg/7lb then 10 min per ½kg/1lb over 3½kg/7lb |
| Duck | 160-180℃ | 25-35 min per ½kg/1lb and 25-30 min over |
| Pheasant | 160-180℃ | 35-40 min per ½kg/1lb and 35-40 min over |
| Rabbit | 160-180℃ | 20 min per ½kg/1lb and 20 min over |
| Potatoes with meat | 160-180℃ | according to size |
| Potatoes without meat | 180-190℃ | according to size |

The roasting temperatures and times given in the chart should be adequate for most joints, but slight adjustments may be required to allow for personal requirements and the shape and texture of the meat. However, lower temperatures and longer cooking times are recommended for less tender cuts or larger joints.

Wrap joints in foil if preferred, for extra browning uncover for the last 20 - 30 min. cooking time.



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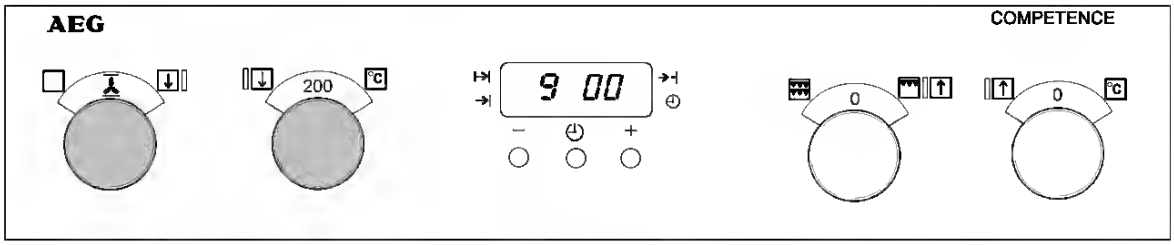
# PIZZA FUNCTION

This setting can be used for foods such as pizza where base browning and crispness are required. The top and lower elements operate in conjunction with the oven fan.

## USING PIZZA FUNCTION




1. Pop out and turn the main oven function selector to Pizza setting.
2. Pop out and turn the main oven temperature control to the required setting.

## THINGS TO NOTE

- The main oven indicator neon will turn on and off during cooking to show that the temperature is being maintained.
- The cooling fan for the controls operates after a period of time.
- The internal oven light and oven fan will come on.
- The function selector neon will glow.

## HINTS AND TIPS

- Single level cooking using shelf positions 4 or 5 gives best results.
- Ensure that food is placed centrally on the shelf for maximum air circulation.
- Be guided by the cook times and temperatures given on any packaging.
- Some pizzas should be cooked directly on the oven shelf. To prevent soiling the oven base, place a baking tray in one of the lower shelf positions.

---

**DO NOT place cookware and cooking pots with rough bases e.g. cast iron on the oven door as damage to the glass may occur.**

---

- The material and finish of the baking trays and dishes used will affect base browning. Enamelware, dark heavy or non-stick utensils increase base browning, while oven glassware, shiny aluminium or polished steel trays reflect the heat away and give less base browning.



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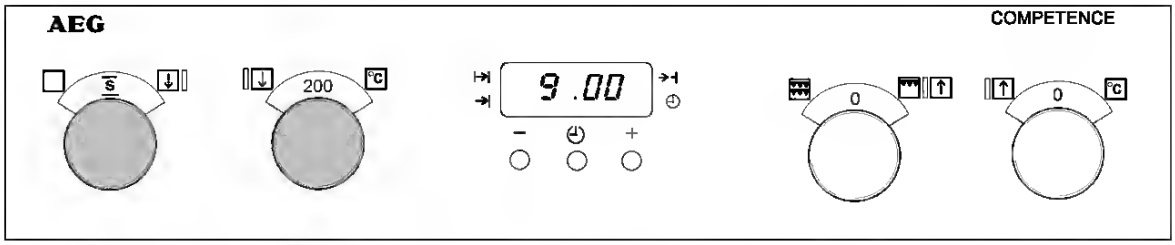
# SPEEDCOOK

Speedcook is ideal for quick preheating of the oven before selecting an alternative cooking function.
It can also be used for cooking chilled and frozen convenience foods without the need for preheating.

## COOKING TIMES

Cooking times for convenience foods should be the same or slightly quicker than those stated on the packaging. This may vary depending on the dish and the quantity of food being cooked.

## USING SPEEDCOOK




1. Pop out and turn the Function Selector to Speedcook.
2. Pop out and turn the main oven temperature control to the required setting.
3. If using Speedcook to preheat the oven only, when the indicator neon turns off, turn the Selector to the required function.

## THINGS TO NOTE

**DO NOT place cookware and cooking pots with rough bases e.g. cast iron on the oven door as damage to the glass may occur.**

- The oven indicator neon will turn on and off during cooking to show that the temperature is being maintained.
- The internal oven light operates when the Selector is set.
- The cooling fan for the controls may operate after a time. It may run on after the controls are switched off until the appliance has cooled. See page 5 for more details on the operation of the cooling fan.

## HINTS AND TIPS

- Single level cooking using positions 4 or 5 gives best results.
- Frozen and cooked chilled foods can be cooked using Speedcook without the need for preheating.
- Use Speedcook for all types of frozen / cooked chilled convenience foods to given even browning and crispness where crispness is required.
- The material and finish of the baking trays and dishes used will affect base browning. Enamelware, dark heavy or non-stick utensils increase base browning, while oven glassware, shiny aluminium or polished steel trays reflect the heat away and give less base browning.
- Always place dishes centrally on the shelf to ensure even browning.
- Stand dishes on suitably sized baking trays to prevent spillage onto the base of the oven and make cleaning easier.



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# THERMAL GRILLING

Thermal grilling offers an alternative method of cooking food items normally associated with conventional grilling.

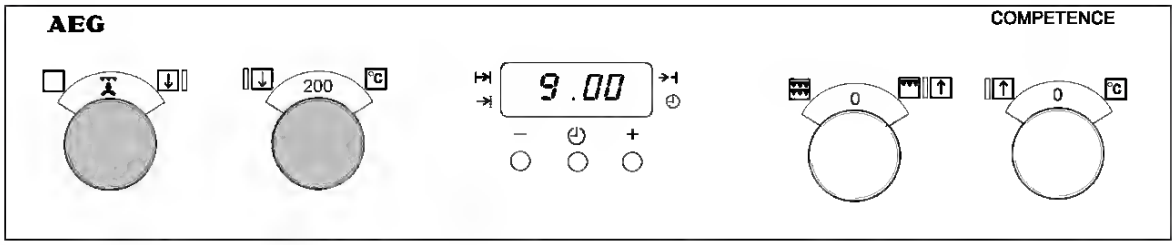
The grill element and the oven fan operate together, circulating hot air around the food. The need to check and turn food is reduced. Thermal grilling helps to minimise cooking smells in the kitchen and allows you to grill in the main oven with the oven door closed.

With the exception of toast and rare steaks you can thermal grill all the foods you would normally cook under a conventional grill.

The lower part of the oven can be used to cook accompaniments at the same time, e.g. tomatoes and mushrooms with a mixed grill or breakfast.

Dishes prepared in advance such as shepherd's pie, lasagne and au gratins can be heated through and browned on the top using the thermal grilling function.

## USING THERMAL GRILLING




1. Pop out and turn the Function selector to Thermal Grill.
2. Pop out and turn the main oven temperature control to the required setting. (A temperature of between 140°C and 220°C is suitable for thermal grilling).

## THINGS TO NOTE

- The oven indicator neon will glow until the oven has reached the desired temperature and then go OFF. It will turn ON and OFF showing that the oven temperature is being maintained.
- The oven fan and internal oven light will come on.
- The control cooling fan will operate after a short time. It will run on after the controls are switched off until the appliance has cooled. See page 5 for more details on the operation of the cooling fan.
- **Always thermal grill with the oven door closed and with the grill pan handle removed.**



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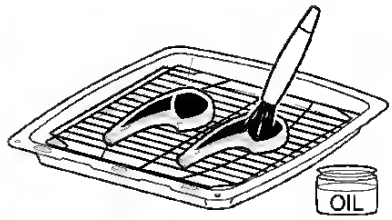
## HINTS AND TIPS

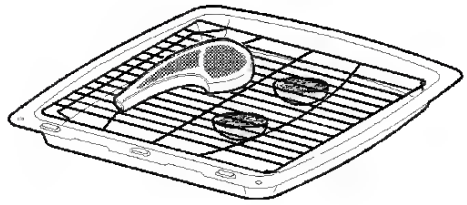
- Prepare foods in the same way as for conventional grilling. Brush lean meats and fish lightly with a little oil or butter to keep them moist during cooking.
- Most food should be placed on the grill pan grid in the 'high' position in the grill pan to allow maximum circulation of air around the food.
- Accompaniments such as tomatoes and mushrooms may be placed below the grid when grilling meats, or in a separate dish on a lower shelf.
- Foods will cook more quickly the closer they are to the grill element and the higher the temperatures selected. Be prepared to adjust temperatures and shelf positions during cooking if necessary.
- Turn food over during cooking as necessary.
- Ensure that ready prepared or cooked chilled dishes e.g. shepherds pie, moussaka, lasagne, etc., are piping hot throughout before serving.
- A temperature range of 140-220°C and shelf positions 3 and 4 are suitable for most foods. Be prepared to make suitable adjustments during cooking to suit individual requirements. If thermal grilling on more than one level, it may be necessary to interchange the food on the shelves during cooking.

## COOKING TIMES

Cooking is more gentle, therefore food generally takes a little longer to cook when thermal grilling compared with conventional grilling. One of the advantages is that larger loads can be cooked at the same time.

A general guide to cooking times is given on this page but these times may vary slightly depending on the thickness and quantity of food being cooked.



## THERMAL GRILLING CHART

| FOOD | SHELF | TEMP (°C) | TIME (mins in total) |
|---|---|---|---|
| Bacon Rashers | 4 | 200 | 8-12 |
| Beefburgers | 4 | 190 | 10-15 |
| Chicken Joints | 4 | 160 | 35-45 |
| Chops - Lamb/Pork | 4 | 170 | 20-25 |
| | | 170 | 25-35 |
| Fish - Whole | | | |
| Trout/Mackerel | 3 | 170 | 10-20 |
| Fillets - Plaice/Cod | 3 | 170 | 10-15 |
| Kebabs | 4 | 170 | 20-30 |
| Kidneys -Lamb/Pig | 4 | 180 | 10-15 |
| Liver -Lamb/Pig | 4 | 180 | 20-30 |
| Sausages | 4 | 190 | 10-15 |
| Steaks -Medium | 4 | 220 | 8-10 each side |
| Steaks - Well Done | 4 | 220 | 10-12 each side |
| Heating through and Browning, e.g. au-gratin,lasagne, shepherd's pie. | 3 | 170 | 20-30 depends on size |

**NOTE:** Shelf positions are counted from the bottom of the oven.

Times quoted above are given as a guide and should be adjusted to suit personal taste.



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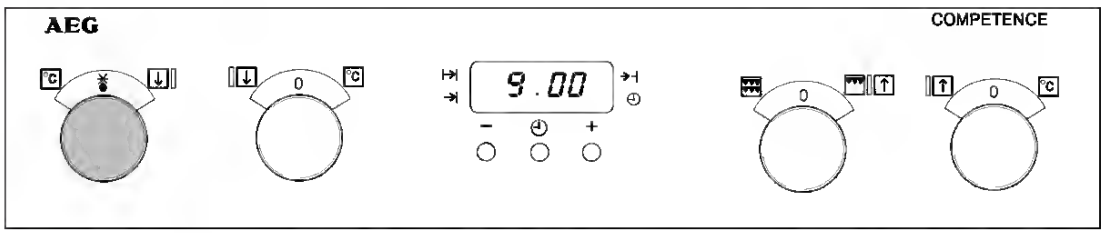
# DEFROSTING

This main oven function enables you to defrost most foods without heat faster than some conventional methods as the oven fan circulates air around the food. It is particularly suitable for delicate frozen foods which are to be served cold e.g. cream filled gateaux, cakes covered with icings or frostings, cheesecakes, biscuits, scones etc.

## USING DEFROST FEATURE



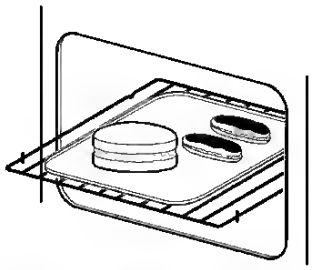

1. Pop out and turn the main oven function selector to defrost setting.

## THINGS TO NOTE

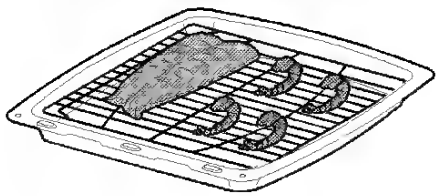
- The oven indicator neon may glow and turn on and off when defrosting.
- The oven fan and internal oven light will come on.
- The cooling fan does not operate.

## HINTS AND TIPS

- Place the frozen food in a single layer where possible and turn it over half way through the defrosting process.



- The actual speed of defrosting is influenced by room temperature. On warm days defrosting will be faster than on cooler days.



- It is preferable to thaw fish, meat and poultry slowly in the fridge. However, this process can be accelerated by using the defrost function. Small or thin fish fillets, frozen peeled prawns, cubed or minced meat, liver, thin chops, steaks etc., can be thawed in 1 - 2 hours.
- A 1kg/2¼lb oven ready chicken will be thawed in approximately 5 hours. Remove the giblets as soon as possible during the thawing process.



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- Joints of meat up to 2kg/4½lb in weight can be thawed using the defrost function.
- All joints of meat and poultry must be thawed thoroughly before cooking.
- Always cook thoroughly immediately after thawing.
- **DO NOT** leave food at room temperature once it is defrosted. Cook raw food immediately or store cooked food in the fridge, once it has been cooled.
- Care must always be taken when handling foods in the home. Always follow the basic rules of food hygiene to prevent bacterial growth and cross contamination when defrosting, preparing, cooking, cooling and freezing foods.



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# HELPFUL HINTS WHEN BUYING AND PREPARING FOOD

Care must be taken when handling foods in the home. Always follow the basic rules of food hygiene to prevent bacterial and microbial growth and cross contamination when preparing, reheating, cooking, cooling, defrosting and freezing foods.

1. Always ensure food you purchase is of good quality and in prime condition. Shop at a reliable source and buy the 'freshest' looking package - avoid shop worn labels or produce covered in dust.

2. Avoid buying chilled or frozen products if you cannot store them straight away. The use of an insulated container when shopping is advisable.

3. Buy and consume foods prior to the 'Sell by' or 'Best Before' date.

4. When you arrive home, place perishable foods in the refrigerator or freezer immediately. Ensure they are well covered to prevent them drying out and to prevent any possible cross contamination with bacteria from raw to cooked foods.

5. Follow the cooking instructions on packets of prepacked and cooked chilled foods, but be prepared to adjust cooking times and temperatures to suit your particular oven. For example, the Fan Oven generally requires 20-25°C lower temperature than conventional ovens.

6. Always ensure that cooked chilled foods are thoroughly reheated until they are piping hot throughout.

7. It is preferable to defrost frozen foods slowly in the refrigerator. Alternatively, a microwave cooker or the Defrost function on your oven may be used.

8. Always cook defrosted foods immediately after thawing. Thawed food should never be refrozen.

9. Joints of meat and poultry should be thoroughly defrosted before cooking.

10. Cook meat thoroughly - use a meat thermometer if preferred, which penetrates the joint to check that the centre temperature has reached the required temperature (see table below).

| MEAT | TEMPERATURES |
|---|---|
| Beef | Rare - 60°C<br>Medium - 70°C<br>Well Done - 80°C |
| Pork | Well Done - 80°C |
| Lamb | Medium - 70°C<br>Well Done - 80°C |

11. If not eaten straight away after cooking, food should be cooled as quickly as possible (within one hour) and then refrigerated or frozen as required. **Do not** put hot food into a refrigerator or freezer.

12. In the kitchen keep worktops, chopping boards and utensils clean with hot soapy water between preparation stages. Ideally, keep one chopping board for raw meat and another for other foods. Keep your dish cloths and tea towels clean.



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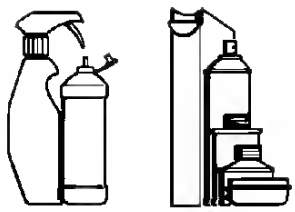
# CARE AND CLEANING

**BEFORE CLEANING THE OVEN ALWAYS ALLOW THE COOLING FAN TO COOL THE OVEN DOWN BEFORE SWITCHING OFF THE ELECTRICITY SUPPLY.**

## CLEANING MATERIALS

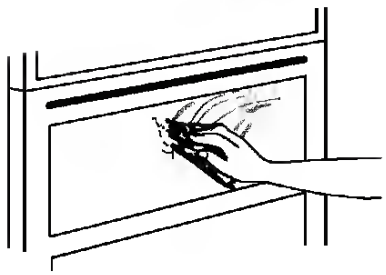
Before using any cleaning materials on your appliance, check that they are suitable and that their use is recommended by the manufacturer.

Cleaners that contain bleach should NOT be used as they may dull the surface finishes. Harsh abrasives and scourers should also be avoided as damage will occur.

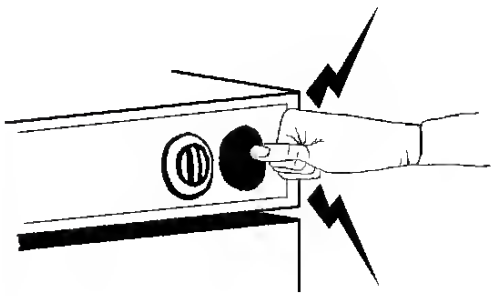


## CLEANING THE OUTSIDE OF THE OVEN

Regularly wipe over the control panel, oven doors and handles using a soft cloth and hot soapy water. To prevent streaking finish with a soft cloth.



**Do not attempt to remove any of the control knobs from the panel as this may cause damage and is a safety hazard.**



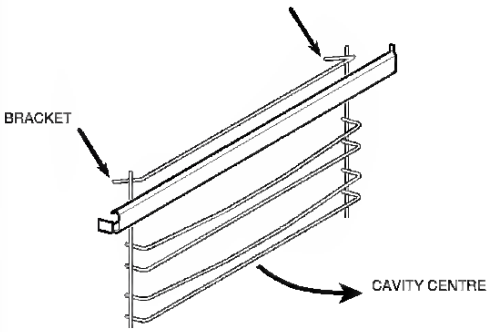
**Under no circumstances should the door assembly be detached from the product for cleaning. Please refer to the cleaning instructions.**

### Model D4100-1M/A only

Stainless steel cream cleaners can be abrasive and should be avoided as damage to the surface finish can occur. Washing up liquid and hot water or liquid stainless steel cleaners such as Homecare Stainless Steel Cleanser and Polish may be used to remove fingermarks.

## REMOVING AND REPLACING WIREWORK SIDE RUNNERS

Remove all shelves and furniture from the oven. If fitted ensure the telescopic runners are pushed back into place in the oven cavity. Hold the bottom of the wirework runners and draw the runners towards the centre of the oven. Unhook from the top and remove.




The telescopic runners should be dried carefully after washing in hot water to which washing up liquid has been added. If heavily soiled mild abrasives may be used.

To replace the runners, hook the wirework side runner into the cavity, slide back and press into place.

**Ensure the wirework runners are firmly in position before replacing the oven shelves.**



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## CLEANING INSIDE THE OVENS

The sides and back of the main oven and top oven compartment are coated with Stayclean enamel surfaces.
The Stayclean surfaces inside the ovens should not be cleaned manually. See 'Care of Stayclean Surfaces'.
The vitreous enamel in the top oven / grill compartment base and fan oven base can be cleaned using normal oven cleaners or aerosol oven cleaners with care. Ensure that the manufacturers instructions are followed and that all parts are well rinsed afterwards.

## CARE OF STAYCLEAN SURFACES

**Aerosol cleaners must not come into contact with elements or the door seal as this may cause damage.**

Stayclean surfaces destroy splashes of food and fats when the oven temperature is raised to around 220°C.
It is a good idea to run the oven for an hour or two per week to ensure continued good performance from the Stayclean finish.

## HINTS AND TIPS

- Manual cleaning of Stayclean is not recommended. Damage will occur if oven sprays or abrasives of any kind are used.
- Slight discolouration and polishing of the Stayclean surface may occur in time. This DOES NOT affect the Stayclean properties in any way.
- A good time to allow the oven to run on is after the weekly roast. After removing the roast, turn the oven up to 220°C and allow to run for an hour or so. It is important NOT to allow a build-up of soilage as this can prevent the Stayclean from working.
- Follow the recommendations below to keep oven soilage to a minimum.
- Cook at the recommended temperatures. Higher temperatures during roasting will increase soilage. Try cooking at lower temperatures for an increased length of time, you will save energy and often the joint is more tender.
- Use minimal, if any, extra oil or fat when roasting meat, potatoes only require brushing with fat before cooking. Extra fat in the oven during roasting will increase splashing and soilage.
- It is NOT necessary to add water to a meat tin when roasting. The water and the fat juices from the joint create excessive splattering during cooking - even at normal temperatures, as well as causing condensation.
- Covering joints during cooking will also prevent splashing onto the interior surfaces. Removing the covering for the last 20-30 minutes will allow extra browning if required. Some large joints and turkeys especially benefit by this method of cooking, allowing the joint to cook through before the outside is overbrowned.

## CLEANING THE DOOR GLASS

**To prevent damaging or weakening the door glass panels avoid the use of the following:**

- **Household detergents and bleaches**
- **Impregnated pads unsuitable for non-stick saucepans**
- **Brillo/Ajax pads or steel wool pads**
- **Chemical oven pads or aerosols**
- **Rust removers**
- **Bath/Sink stain removers**

**Under no circumstances should the door assembly be detached from the product for cleaning. Please refer to the cleaning instructions.**



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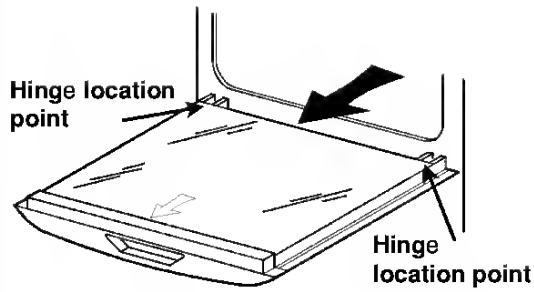
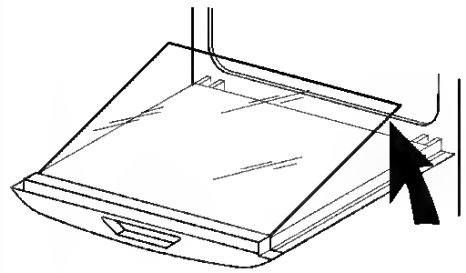
## TO REMOVE THE INNER GLASS

1. Fully open the oven door.
2. Firmly grasp the rear edge of the inner glass panel with both hands.
3. Push the glass panel towards you until it clears the hinge location points at the rear.
4. With one hand, carefully lift the glass panel to disengage it from the location points under the handle. **(With your other hand, hold the outer door to ensure it does not spring shut on removing the inner panel).**
5. Close the oven door.

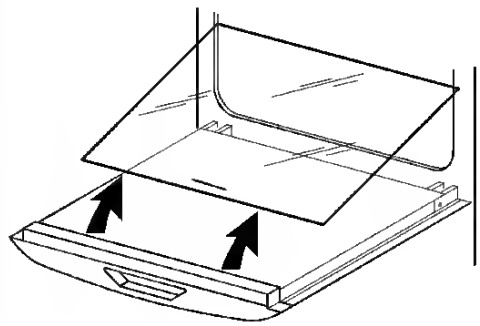


**If the door glass panel becomes chipped or has deep scratches the glass will be weakened and must be replaced to prevent the possibility of the panel shattering. Please contact your local Service Force Centre who will be pleased to advise further.**

## TO CLEAN THE INNER GLASS DOOR PANELS

Clean the inner door glass panels using a soft cloth and hot water to which a little washing up liquid has been added. If the inner panel is heavily soiled, Hob Brite may be used. **Do not** use abrasive cleaning materials on the door glass. Ensure that all parts are well rinsed and thoroughly dried before attempting to replace the glass.

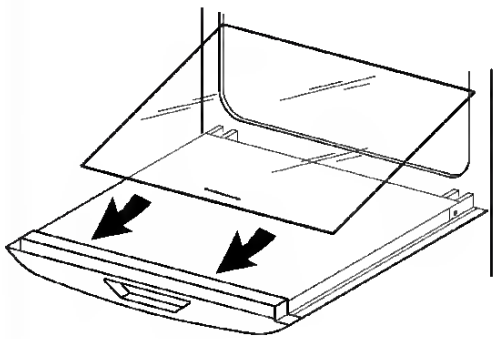


**Do not clean stainless steel outer panels (where fitted) with Hob Brite as damage to the finish will occur. See cleaning instructions for stainless steel models on page 31.**

## TO REPLACE THE INNER GLASS PANEL

1. Holding the glass panel in your right hand fully open the oven door with your left.
2. Gently ease and push the glass into the location points under the handle before lowering and sliding the glass into position under the hinge location points at the rear.

Ensure the glass is properly located and that the text 'This way up' is facing towards you and at the top edge of the door.



**Do not attempt to use the oven without the glass being in place.**



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## CLEANING THE GRILL AND OVEN FURNITURE

All removable parts, except the grill pan handle and telescopic runners can be washed in the dishwasher. Alternatively soak them in hot soapy water if heavily soiled. They will then clean more easily.

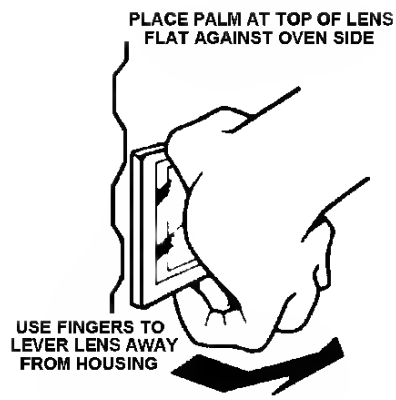
The grill pan, meat tin and grill deflector may be cleaned using a soap impregnated steel wool pad. The grill pan grid, wirework runners and oven shelves should be cleaned using hot soapy water. Soaking first will make cleaning easier.

## REPLACING AN OVEN LIGHT BULB

The type of bulb required is a 300°C 25 watt small Edison Screw.
(Available through your local Service Force Centres).

**Disconnect the appliance from the electricity supply before replacing the bulb.**

1. Make sure the appliance is cool before replacing the bulb.
2. Open the oven door and remove the shelves.
3. Pull the glass bulb cover towards you and then pull it off. If necessary, use a screwdriver to carefully lever off the cover, taking care not to damage the oven cavity.
4. Unscrew the bulb by turning it to the left.
5. Fit a new bulb and then replace the glass bulb cover.
6. Replace the oven shelves.
7. Restore the electricity supply and reset the time of day.



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# IF SOMETHING DOESN'T WORK

Please carry out the following checks on your appliance before calling a Service Engineer. It may be that the problem is a simple one which you can solve yourself without the expense of a service call.

**In-guarantee customers should make sure that the checks have been made as the engineer will make a charge if the fault is not a mechanical or electrical breakdown.**

Please note that proof of purchase is required for in-guarantee service calls.

| PROBLEM | POSSIBLE SOLUTION |
|---|---|
| **The grill, ovens and timer do not work** | Check that the appliance has been wired in to the appliance supply and is switched on at the wall.<br>Check that the main cooker fuse is working.<br>If you have checked the above:<br>Allow the appliance to cool for a couple of hours. The appliance should now be working normally. |
| **The Grill and Second Oven work but the Main Oven does not.** | Check that the time of day has been set on the clock. See page 8.<br>Check that the oven is set for manual cooking. See page 10. |
| **The Grill does not work or cuts out after being used for a long period of time.** | Ensure that the grill door is open when grilling.<br>Ensure the cooling fan is running when the grill is on. If the cooling fan fails, the grill will not operate correctly. Contact your nearest Icoal Service Force Centre.<br>Leave the grill door open and allow the grill to cool. After a couple of hours check that the grill works as normal. |
| **The second oven works but the grill does not.** | Check that the second oven control is in the Off position when using the grill. |
| **The timer does not work** | Check that the instructions for the operation of the timer are being closely followed. |
| **The indicator neons are not working correctly** | Check that you have selected only the function you require. Ensure all other controls are in the Off 'O' position. |
| **The oven is not cooking evenly** | Check that the appliance is correctly installed and is level.<br>Check that the recommended temperatures and shelf positions are being used. |



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| | |
|---|---|
| **The oven light fails to illuminate** | The oven light bulb may need replacing see page 34.<br><br>If the Main Oven is set for automatic cooking the light will illuminate when the cook time begins. |
| **The oven fan is noisy** | Check that the oven is level.<br><br>Check that shelves and bakeware are not vibrating in contact with the oven back panel. |
| **The oven temperature is too high or low** | Check that the recommended temperatures and shelf positions are being used. See pages 17 and 22. Be prepared to adjust the temperature up or down by 10°C to achieve the results you want. |



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# SERVICE AND SPARE PARTS SERVICE FORCE

In the event of your appliance requiring service, or if you wish to purchase spare parts, please contact your local Service Force Centre by telephoning:-

**0870 5 929929**

Your telephone call will be automatically routed to the Service Force Centre covering your post code area.

For the address of your local Service Force Centre and further information about Service Force, please visit the website at www.serviceforce.co.uk

Before calling out an engineer, please ensure you have read the details under the heading 'Something Not Working'.

When you contact the Service Force Centre you will need to give the following details:
1. Your name, address and post code
2. Your telephone number
3. Clear and concise details of the fault
4. The model and serial number of the appliance (found on the rating plate)
5. The purchase date

**Please note that a valid purchase receipt or guarantee documentation is required for in-guarantee service calls.**

# CUSTOMER CARE DEPARTMENT

For general enquiries concerning your AEG appliance or for further information on AEG products, please contact our Customer Care Department by letter or telephone at the address below or visit our website at www.aeghome.co.uk

Customer Care Department
AEG Domestic Appliances
55 - 77 High Street
Slough
Berkshire
SL1 1DZ

Tel: 0870 5 350350 (*)

*calls to this number may be recorded for training purposes.



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# GUARANTEE CONDITIONS

### Standard guarantee conditions

AEG offer the following guarantee to the first purchaser of this appliance:

1. The guarantee is valid for 12 months commencing when the appliance is handed over to the first retail purchaser, which must be verified by purchase invoice or similar documentation.
   The guarantee does not cover commercial use.
2. The guarantee covers all parts or components which fail due to faulty workmanship or faulty material. The guarantee does not cover appliances where defects or poor performance are due to misuse, accidental damage, neglect, faulty installation, unauthorised modification or attempted repair, commercial use or failure to observe requirements and recommendations set out in the instruction book.
   This guarantee does not cover such parts as light bulbs, removable glassware, or plastic.
3. Should guarantee repairs be necessary the purchaser must inform the nearest customer service office (AEG's service or authorised agent). AEG reserves the right to stipulate the place of repair (i.e. the customer's home, place of installation or AEG workshop).
4. The guarantee or free replacement includes both labour and materials.
5. Repairs carried out under guarantee do not extend the guarantee period for the appliance. Parts removed during guarantee repairs become the property of AEG.
6. The Purchaser's statutory rights are not affected by this guarantee.

### European Guarantee

If you should move to another country within Europe then your guarantee moves with you to your new home subject to the following qualifications:

- The guarantee starts from the date you first purchased your product
- The guarantee is for the same period and to the same extent for labour and parts as exists in the new country of use for this brand or range of products
- This guarantee relates to you and cannot be transferred to another user
- Your new home is within the European Community (EC) or European Free Trade Area
- The product is installed and used in accordance with our instructions and is only used domestically, i.e. a normal household
- The product is installed taking into account regulations in your new country

Before you move please contact your nearest Customer Care centre, listed below, to give them details of your new home. They will then ensure that the local Service Organisation is aware of your move and able to look after you and your appliances.

| | | |
|---|---|---|
| France | Senlis | +33 (0) 3 44 62 29 29 |
| Germany | Nürnberg | +49 (0) 800 234 7378 |
| Italy | Pordenone | +39 (0) 800117511 |
| Sweden | Stockholm | +46 (0) 8 672 53 60 |
| UK | Slough | +44 (0) 1753 219899 |



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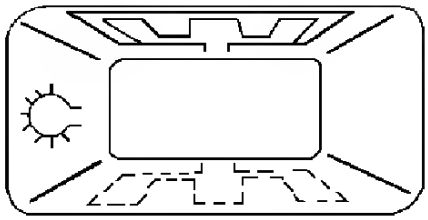
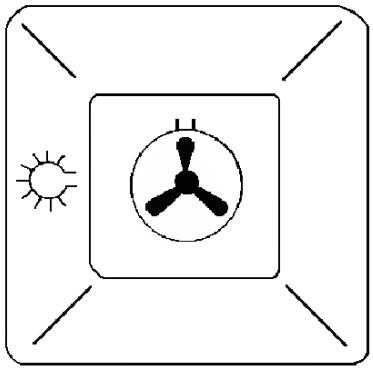
# INSTALLATION INSTRUCTIONS
## TECHNICAL DETAILS





| | |
|---|---|
| Voltage: | 230/240 Volts AC 50 Hz |
| Loading info: | |
| Second Oven: | 1.7kW |
| Dual Grill: | 2.8kW |
| Base Element: | 1.0kW |
| Main Oven | |
| Fan Element: | 2.5kW |
| Fan Motor: | 0.03kW |
| Dual Grill: | 2.8kW |
| Base Element: | 1.0kW |
| Oven light: | 0.05kW |
| Wattage: | 5.7/6.2kW |
| Height: | 897mm |
| Width: | 592mm |
| Depth: | 563mm (excluding handles and knobs) |
| Weight: | 57kg |

CE This appliance complies with European Council Directive 72/23/EEC.
This appliance carries the C.E. mark.



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## WARNINGS:

- **This appliance must be installed by a qualified electrician/competent person. Safety may be impaired if installation is not carried out in accordance with these instructions.**
- **This appliance must be earthed.**
- **Do not remove the screws from the earth tab extending from the oven mains terminal block (Fig.1).**
- **Before connecting the appliance make sure that the voltage of your electricity supply is the same as that indicated on the rating plate. This is situated on the lower front frame of the oven and can be seen upon opening the main cavity door. Alternatively the rating plate may also be found on the back or top of some models (where applicable)**
- **Do not alter the electrical circuitry of this appliance.**

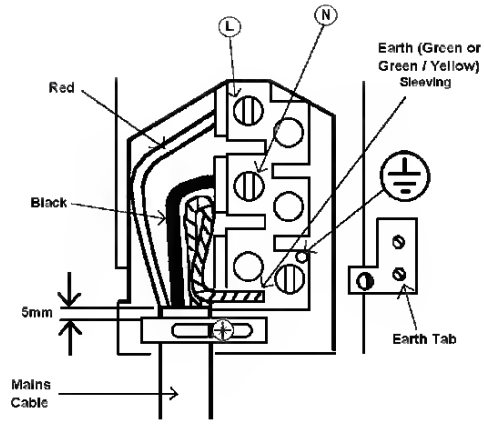


Fig. 1

## CHOICE OF ELECTRICAL CONNECTION

- There are three possible ways to connect your appliance. In each case the appliance should be operated using at least 6mm$^2$ twin core and earth PVC insulated multicore cable. Please choose from the most appropriate after reading the different methods:-

a) By connecting the appliance to a cooker point (having a double pole isolating switch with at least 3mm contact separation in all poles and neutral) and protected with a fuse or miniature circuit breaker at your mains fuse box.

**Subject to Regional Electricity Company regulations if you wish to connect the oven and hob to the power supply you may use one of the following two methods:-**

b) By connecting the appliance together with a hob directly to a cooker point(s). Having a double pole isolating switch with at least 3mm contact separation in all poles and neutral.

c) If you wish to connect an oven and a hob to a cooker point you can by connecting the oven and hob separately to the cooker point. Oven and hob units should be separately connected to a control panel. See Fig. 2.

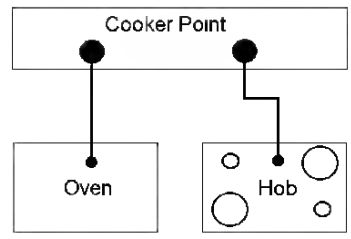


Fig. 2

**NOTE:** It is good practice to:

- Fit an Earth Leakage Circuit Breaker to your house wiring.
- Wire your appliance to the latest IEE regulations.



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## THINGS TO NOTE

- This appliance is designed to be fitted in cabinets of the recommended dimensions as shown (Fig. 3), page 42.
- If your cabinet interior dimension is between 565-570mm the oven may still be fitted. However, a minor modification to the cabinet will be required to reduce the aperture size down to 560-565mm. To allow the product to be securely screwed into the cabinet.
- The dimensions given provide adequate air circulation around the unit within the cabinet, ensuring compliance with BS EN60-335.
- Enquiries regarding the installation of the cooker point if required should be made to your Regional Electricity Company to ensure compliance with their regulations.
- The cooker socket switch should be outside the cabinet but within 2m of the appliance to make it accessible to switch off the appliance in case of an emergency.
- To protect the hands wear gloves when lifting the oven into its housing.

**Do not lift the appliance by the handles.**

## NOTE: HOUSE CIRCUIT

Earth leakage and continuity tests must be carried out before the appliance is connected to the mains supply and re-checked after fitting.

## PREPARING CABINET FOR FITTING OF OVEN

- Make sure the cabinet is the correct size for the appliance to be fitted (Ref. Fig. 3), page 42.
- If the size is between 565-570mm, then the cabinet should be modified so that at the screw fixing points the recommended dimension of at least 560-565mm is maintained. The modification should ideally be localised to ensure that after screw fitment the oven is **securely** fixed into position.
- The cabinet must be stable and level by firmly securing it to the wall or floor. If necessary, make arrangements to ensure the shelf upon which the oven will rest is level.
- When the appliance is installed ensure a minimum gap of 2mm is maintained between the trim on the bottom edge of the appliance and any corresponding door/ panel underneath.



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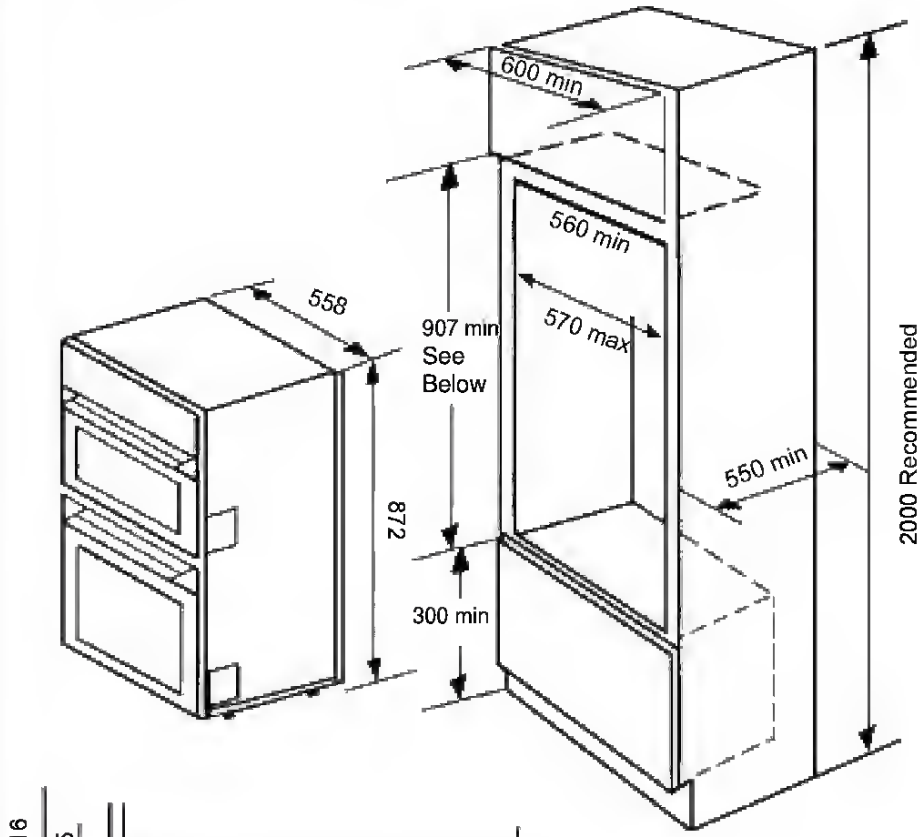
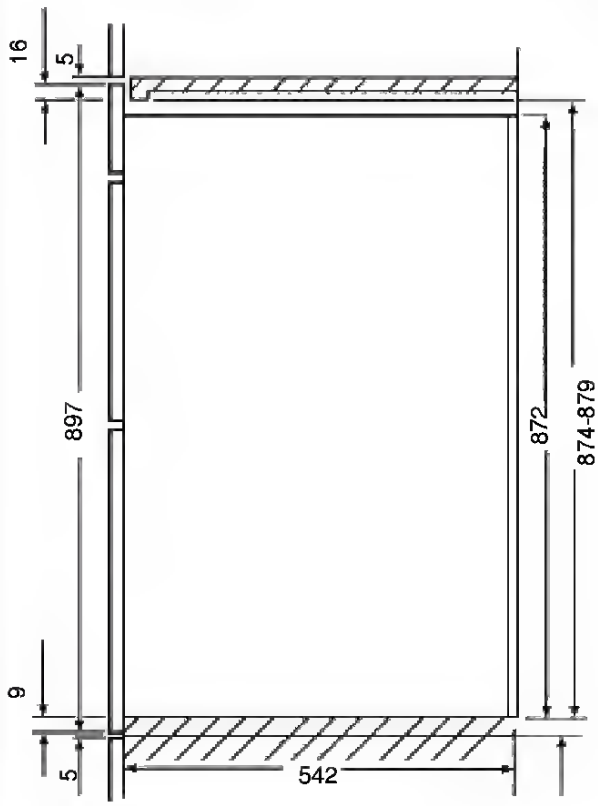
# RECOMMENDED CABINET DIMENSIONS (IN MILLIMETRES)




**Cross section through cabinet showing oven positioned**

Fig.3 Built In Installation



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## HOW TO FINISH UNPACKING

- Place packed appliance next to the cabinet in which it will be installed.
- Remove the appliance packing except for bottom tray which should be left in position until the appliance is ready to be fitted into its cabinet.
  **It is imperative that the appliance is left in the base to protect both the appliance and the floor.**
- Ensure the user is given these operating instructions.

## TOOLS REQUIRED

The following tools will be needed and it helps to assemble them before starting to install the oven:-

A terminal screwdriver (3mm wide blade)
A pozidrive screwdriver
Pliers
Wirestrippers
Knife
Sidecutters
Adhesive Tape
Tape Measure

## MAKING THE ELECTRICAL CONNECTIONS

**Important: Switch off at mains, miniature circuit breaker and, if appropriate, remove fuse before commencing any electrical work.**

## PREPARING CABLE

We recommend you use a new length of cable to ensure your safety.

- Ensure you have the correct length of cable appropriate to the wiring method you are using. When fitting new cable allow sufficient cable for removal of the unit at a later date, should it be necessary.
- Score, but **do not** cut through, around the sheathing with a knife 100mm (4in) from each end of the cable and break through to the encased wires by bending the cable backwards and forwards to fatigue the sheathing.
- Carefully score down from each end of the cable sheathing along the length of the bare earth wire (if a cut was made along the length of the live and neutral wires, it might cut into their sheathing) to the cuts already made.
- Carefully prise open the sheathing at each end of the cable to expose the encased wiring.



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## TO REMOVE COVER OF MAINS TERMINAL

From the rear of the appliance, remove mains input terminal cover to gain access to terminal block.

- First remove retaining screw with pozidrive screwdriver. See Fig. 4.

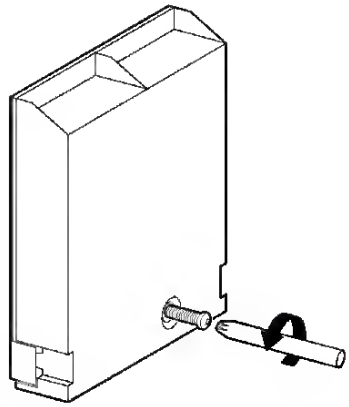

Fig.4

- Prise cover loose using screwdriver in position (1) then lever off with screwdriver in position (2) at either side. See Fig. 5.

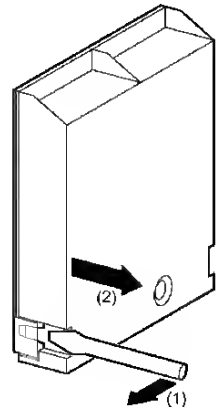


Fig.5

- Lift cover and remove screw from cable clamp. See Fig. 6.

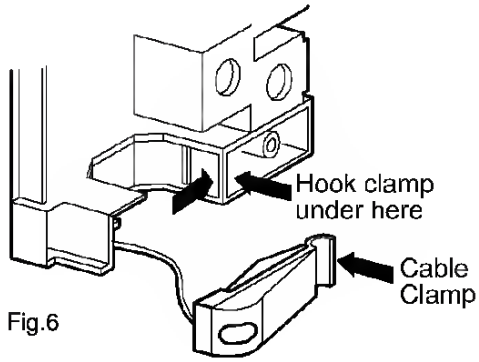


Fig.6



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## CONNECTING TO MAINS TERMINAL

**WARNING: This appliance must be earthed.**

- Make connection as shown in Fig. 7 by proceeding as follows:-
- Preform wires to the appropriate shape to suit fitting into the mains terminal block.
- Strip inner insulation on wires using wirestrippers.
- Twist the bared wires using pliers.
- Cut bared wires 10mm away from the end of the inner insulation. Where uninsulated Earth wires are used ensure they are suitably sheathed to leave 10mm bare wire to fit into the terminal.
- Clamp bare wires into the relevant terminal and check they are held by tugging each one in turn.
- Clamp the mains cable securely ensuring 5mm of the outer insulation is inside the terminal block and that the wires are not taut but not so slack as to cause any damage. See Fig. 7.
- Place fuse/miniature circuit breaker in circuit and switch on at mains.

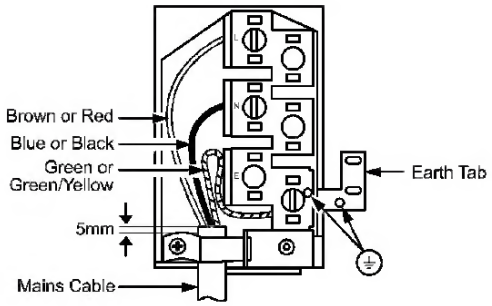


Fig.7

## CONNECTING TO A HOB OR COOKER POINT

- Either follow in general terms the instructions for connecting to the terminal block or refer to the hob suppliers installation instructions.

**Feed the cable through the cabinet and arrange to route the cable away from the appliance which may become hot.**

## CHECKING ELECTRICAL CONNECTIONS

- Correct electrical connection can be confirmed when switching on the appliance as the timer will be flashing.

## NOTE: HOUSE CIRCUIT

Earth leakage and continuity tests must be carried out before the appliance is connected to the mains supply and re-checked after fitting.



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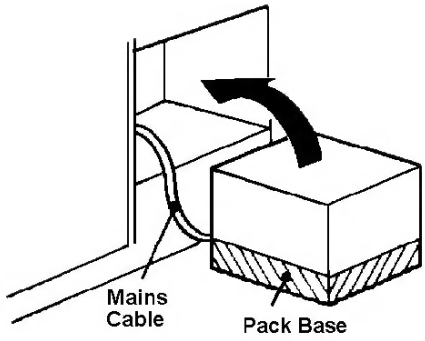
## FITTING INTO THE CABINET

**IMPORTANT: Ensure that the oven is switched off at the wall before any further work is carried out.**

- Using a tape measure establish the internal width of the cabinet. Refer to page 41 if greater than 565mm.
- Position the appliance in front of the cabinet. See Fig. 8.
- Take out all oven furniture before installation to reduce the weight you need to lift. The oven door should be taped up to keep it closed whilst lifting.
- To place the appliance into the cabinetry follow the procedure below:
- **N.B. Two people will be required to carry out the lifting procedure.**
  Warning: **Do not** attempt to lift this appliance by the handle(s).
- Each person should squat either side of the appliance.
- Tilt the appliance so that your hands can support the underside of the appliance.
- Keeping your back straight, raise the appliance to the cabinet by straightening at the knees.
- Rest the rear underside of the appliance on the cabinet floor while your hands support the front.
- The appliance can be pushed fully into the cabinet. Take care to avoid damaging the mains lead.
- Ensure the appliance is central in the cabinet and level.
- **Do not** remove spacer fitted behind fixing holes.
- When the appliance is fully housed screw the stability screws (supplied with the appliance) into the side of the cabinet taking care not to distort the side trims (See Fig. 9). It is advisable to turn each screw alternately to avoid damaging the trims.
- Switch on the appliance then refer to the operating instructions.




(Cable not supplied)

Fig.8

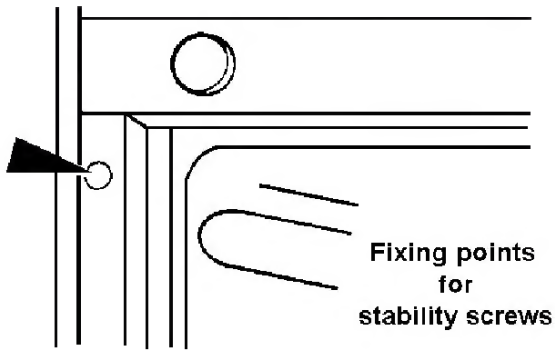



Fig.9



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**IMPORTANT NOTICE**

In line with our continuing policy of research and development, we reserve the right to alter models and specifications without prior notice.

This instruction booklet is accurate at the date of printing, but will be superseded if specifications or appearance are changed.

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